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CHICAGO AND NEW YORK

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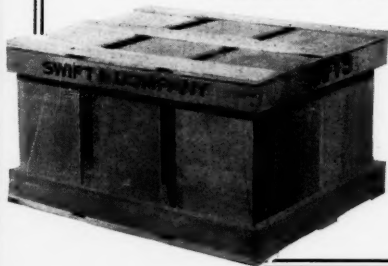
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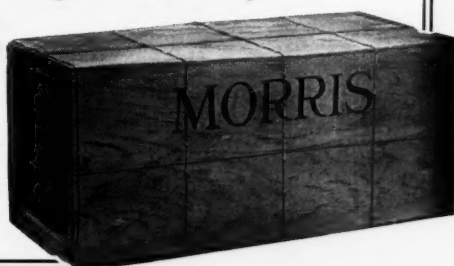
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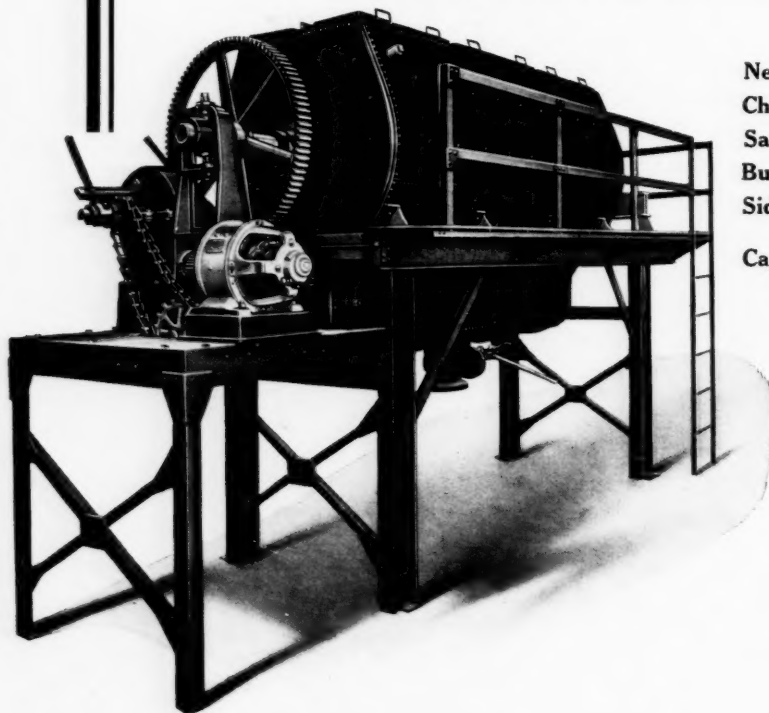
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THE NATIONAL PROVISIONER

[Trade Mark Registered U. S. Patent Office.]

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS AND THE AMERICAN MEAT PACKERS' TRADE AND SUPPLY ASSOCIATION

PUBLISHED EVERY SATURDAY

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Chicago and New York, April 22, 1922.

No. 16.

Figures Show Big Wholesale Meat Price Drop

Only the actual figures can convey an idea of the tremendous declines that have taken place in wholesale meat prices during the past year and the great drop in values of meat exports. This decline is brought out in a graphic way by the statement of the Institute of American Meat Packers through its Bureau of Public Relations, that "the average value per pound of all meat and meat products exported during 1921 was 14¾ cents, as compared with approximately 30½ cents in 1919, the peak year. This represents a decline from 1919 of more than 51 per cent in price."

"The average value per pound of meat exported during the month of February, 1922, the latest date for which complete figures are available, was only slightly above the value per pound of meat exported during February, 1913," the statement continues.

"The export figures cover fresh, pickled,

and cured meats of all kinds, animal fats, sausage and sausage casings. Many of the pork cuts exported are unfinished; that is, they have not been smoked and otherwise fully prepared for the consumers' use. On these cuts the curing process is completed abroad.

"With allowance for such considerations, the value of meat exports per pound is in line with average wholesale prices prevailing here."

The quality and value of meat exports, showing the decline in value and comparative quantities from 1913 to 1921, are shown in the following table compiled by the Institute from the reports of the U. S. Bureau of Foreign and Domestic Commerce:

	Pounds.	Value.	Av. value per lb.
1913	1,392,833,615	\$152,865,924	¢ .1173
1918	3,159,116,126	829,640,905	¢ .2626
1919	3,242,663,537	985,011,339	¢ .3038
1920	1,883,389,053	449,015,777	¢ .2384
1921	1,945,669,210	287,070,996	¢ .1475

Meat Packers Pay Little Below Peak Wages

The matter of wages, earnings, hours and working conditions in the meat packing industry during 1921 has been made the subject of special study by the U. S. Bureau of Labor Statistics and the results have just been published in a bulletin covering 34 establishments and for 28,969 males and 3,448 females representing 35 per cent of the industry. Eighteen of the most important packing centers in 13 states were covered.

The peak in the wage rates was reached in 1920, followed in the winter of 1920-21 and spring of 1921 by reductions of 8 cents per hour in hourly rates, and 12½ per cent in piece rates by 26 establishments, and of 10 per cent in hourly, piece, and weekly rates by two establishments. Small reductions were made by three other establishments. Two establishments had, up to May 1, 1921, made no reduction of rates.

The 1917 average rate of wages per hour of males for the industry for all establishments covered in the study was \$0.272 and of females \$0.179. The 1920 average of males before any reductions had been made was \$0.58, and of females \$0.43. The 1921 average of males after reductions was \$0.505 and of females \$0.362.

Wages by Departments.

The 1917 average rate of wages per hour

of males by departments ranged from \$0.236 in the canning department to \$0.313 in the cattle killing department, and of females ranged from \$0.15 in the hog killing department to \$0.217 in cutting or fresh pork department. The 1920 averages or the peak in the wage rate of males ranged from \$0.53 in lard and oleo department to \$0.642 in maintenance and repair, and of females ranged from \$0.364 in cutting or fresh beef department to \$0.459 in cutting or fresh pork department. The average of males in 1921 after the reductions, ranged from \$0.463 in cured meat to \$0.556 in sheep and calf killing department and of females ranged from \$0.308 in cutting or fresh beef department to \$0.402 in cutting or fresh pork department.

The 1917 average rate of wages per hour of males by occupation, excluding employees of maintenance and repair, ranged from \$0.135 for laborers in the lard and oleo department to \$0.702 for sheep and calf butchers in the sheep and calf killing department. The average for females ranged from \$0.14 for tripe scalders and cookers to \$0.232 for painters, cans, by hand, in the canning department.

The 1920 average rates of wages per hour of males by occupation before the reduction ranged from \$0.41 for cap setters in the canning department to \$1.422 for sheep and calf butchers in the sheep

and calf killing department. The average rate of females ranged from \$0.25 for truckers in the cured meat department to \$0.43 for truckers in the casing department.

Basic Eight-Hour Day the Rule.

The 1921 average rate of wages per hour of males by occupation after the reduction ranged from \$0.33 for cap setters in the canning department to \$1.396 for sheep and calf butchers in the sheep killing department. The average of females ranged from \$0.25 for truckers in the cured meat department to \$0.45 for truckers in the canning department.

In 1917 a great majority of the establishments had or assumed to have a regular work day of 10 hours, or 60 hours per week, but in actual practice the hours varied from day to day. Monday and Saturday were short days and other days were long, sometimes over 10 hours.

In 1921 all the 34 establishments except three had the basic eight-hour day. The basic eight-hour day means that any work in excess of eight hours will be called overtime and paid for at a rate of one and one-half times the regular rate, and double the regular rate for work on Sunday and holidays. One establishment had a 9½-hour day and two had a 10-hour day.

Guaranteed hours of pay per week means that employees will be paid for a stated number of hours even though the establishment is in operation less than that number. In 1917 approximately 60 per cent of the establishments covered in the study for that year guaranteed certain of their employees pay for from 40 to 57 hours, but did not include all employees of any establishment. In 1921 all of the 34 establishments except seven guaranteed all employees 40 hours' pay per week. The seven paid for actual hours worked.

DOLD FOR NATIONAL CHAMBER.

Jacob C. Dold, president of the Jacob Dold Packing Co., Buffalo, N. Y., has recently received nomination for a directorship in the National Chamber of Commerce from the second district, which includes the following states: New York, New Jersey, Pennsylvania, Delaware, Maryland and the District of Columbia. During the war and since Mr. Dold has been a national councillor of the Chamber of Commerce of the United States, representing the Institute of American Meat Packers. The election will take place at Washington, May 16-18.

Packers' Traffic Problems

Items under this head cover matters of general and particular interest to the meat and allied industries in connection with traffic and transportation problems, rate hearings and decisions, etc. Further information on these subjects may be obtained upon application to the Institute of American Meat Packers, 22 West Monroe St., Chicago, Ill.

ASK OCEAN RATE REDUCTION.

Reduction in ocean rates to the British Isles for cool air space is absolutely essential if American exporters are to meet European competition, according to a petition filed April 18 with the Emergency Fleet Corporation by the Institute of American Meat Packers, included in which are many of the country's greatest exporters. Interests of millions of American farmers and stockmen are involved in the petition, inasmuch as the United Kingdom constitutes a leading market for various meat products, particularly provisions.

The petition, addressed to Wm. J. Love, tariff vice-president of the Fleet Corporation, calls attention to the fact that although the season for making contracts for cool space has arrived practically no contracts have been made, and says "From the present outlook it is extremely doubtful that exporters will be able to meet European competition on any basis that will enable them to pay present rates demanded."

It is understood, the packers assert, that the Shipping Board has considerable space available. Before the war, it is said, cool air space was available at seldom more than 50 per cent over ordinary stowage rates; whereas now the lines ask approximately 100 per cent over ordinary rates.

"American exporters," the petition continues, "cannot absorb this excess and meet competition of European packers more advantageously situated."

The petition says that experience convinces the Institute that the pre-war percentage applied to present cargo rates would yield rates ample to cover any increased cost of ventilating or refrigerating. Early consideration of the petition and the consideration therein was asked.

INTERSTATE COMMERCE CASES.

Complaints made recently to the Interstate Commerce Commission and decisions rendered by the commission in cases of interest to meat packers are reported as follows:

Pickled Sheep Skin Rates.—In No. 11510, Tanners' Council of the United States of America et al. vs. Director-General, as agent, rate charged on imported pickled sheep skins, in carloads, from Pacific coast ports to Atlantic seaboard destinations found to have been applicable, but unreasonable. Reparation awarded.

Fertilizer Rates from Cleveland.—In No. 12311, Swift & Company vs. Director-General, as agent, rates on fertilizer, in bags, in carloads, from Cleveland to Minford, Ohio, during federal control, were found unreasonable and reparation was awarded.

Fresh Meat Rates from Chicago.—In No. 12046 Armour & Company vs. Wabash Railway Company, Director-General, as agent, et al., the rates on fresh meats, in

straight or mixed carloads, from Chicago, Ill., to Gary, Ind., were found unreasonable and reparation was awarded.

Live Poultry Deposit Found Unjustified.—In Investigation and Suspension Docket No. 1451, deposit of \$10 for each live poultry car ordered. Proposed schedules which would require a deposit of \$10 for each live poultry car ordered were found not justified in part and were ordered canceled without prejudice to the filing of new schedules modified in accordance with suggestions in the report.

Increased Cottonseed Rates Unreasonable.—In Investigation and Suspension Docket No. 1405, cottonseed cake, meal, and oil from Arkansas, Louisiana, Missouri, Oklahoma and Texas: (1) Proposed increased rates on cottonseed and other vegetable cakes, meals and oils, in carloads, from the Southwest to certain Mississippi and Ohio river cities and points north and east thereof were found not justified, and (2) proposed increased rates on the same commodities from the Southwest to certain points in the Western territory were found justified.

Southern Cottonseed Cake Rates.—In No. 12139, American Agricultural Chemical Company vs. Director-General, as agent, the rate applicable on cottonseed cake, in carloads, from Savannah, Ga., to Alexandria, Va., was found unreasonable, reparation was denied, and complaint was dismissed.

Reparation Denied on Livestock Shipments.—In No. 11906, Hyre-Price Livestock Commission Company et al. vs. Missouri, Kansas & Texas Railway Company of Texas, et al., reparation on carload shipments of livestock from Gould and Hollis, Okla., and from Dodsonville and Wellington, Tex., to Wichita, Kans., was denied, and complaint dismissed.

Rates on Livestock.—The commission has dismissed No. 12562, Carstens Packing Company vs. Director-General, as agent, Camas Prairie, et al., opinion No. 7518, 68 I. C. C. 125-6, holding rates on livestock, from points in Montana, Utah, Idaho, California, Oregon and Washington, to Spokane and Tacoma had not been shown to be or to have been unreasonable.

This case was brought because December 31, 1919, the Director-General put rates on livestock on the 100 pound basis. After federal control terminated the commission allowed them to be put back on the per car basis. In converting the per car rate to per 100 pound basis, the carriers used what the complainant called arbitrary figures, resulting in unreasonable charges. The commission said that while the comparisons offered by the complainants brought about a comparison between commodities, the transportation conditions of which were different, they did not consider the per 100 pound rates were unreasonable.

Rates on Silica Sand Unjust.—In No. 13680, Armour & Company, Chicago, vs. Director-General, as agent, unjust and unreasonable rates on silica sand from Ord, Neb., to Chicago, were complained of and reparation was asked.

Rates on Coopersage Stock Unreasonable.—In No. 13684, the Creamery Package Manufacturing Company, Chicago, vs. Director-General, as agent, Pere Marquette, et al., unjust, unreasonable, discriminatory rates on one carload coopersage stock from Bay City, Mich., to Blytheville, Ark., were urged to be modified. The complaint asks a cease and desist order, just and reasonable rates and reparation.

What are the yields in cutting carcass beef, New York or Philadelphia style, compared to the Chicago method? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

Industrial Relations

Under this heading will appear from week to week interesting information concerning the relations of employer and employee in the meat packing industry. The Committee on Industrial Relations of the Institute of American Meat Packers is actively at work in this field, and will be glad to receive suggestions or inquiries from packers and others. Communications should be addressed to the Institute at 22 West Monroe St., Chicago, Ill.

CINCINNATI ABATTOIR CO. PLAN.

Every large industry which has experienced rapid expansion during recent years has been confronted with the important problem of engaging, supervising and caring for its working force. Old rule-of-thumb methods of hiring and firing, poor supervision, and indifference toward the welfare of the human element, was found to be costly, inadequate, and inefficient. From a social and economic standpoint it was soon learned that the new methods of personal administration which have been suggested and tried during the past ten years were entirely practical, and were to be accepted if the world's progress was not to be impeded.

Not unlike other companies, the Cincinnati Abattoir Co., which has enjoyed a rapid and remarkable expansion since 1914, also learned the value of up-to-date labor management. As their production increased, the difficulties of engaging skilled mechanics and of recruiting promising green help became more manifest. Losses also, caused by injury, by the employees' absence, and by the usual high percentage of labor turnover, began to collect their toll.

These strained conditions were aggravated still further when the United States entered the World War in 1917. The conscripting of men for the fighting forces deprived the company of many of its best workers. Every kind of available help was put to work, and finally it became necessary to hire women, a large percentage of whom were colored. With this large amount of inexperienced workers the number of daily casualties naturally rose very rapidly, and created a most unfavorable situation.

Start of Medical Work.

It became evident that something had to be done and done quickly. Accordingly, in September, 1918, Miss Emma Kessler, G. N., at present supervisor of the medical and welfare departments at the Cincinnati Abattoir Co.'s plant, was engaged to start the work. At first only a small space was set aside in the chemical laboratory where Miss Kessler administered first aid to the employees. However, it was soon seen that a more adequate department was required, and therefore a small hospital made a modest start. It was equipped with simple but modern and necessary apparatus. The motto of the medical department was "Prevention is better than cure."

An educational campaign was started, and employees were taught to come to the hospital as soon as they had some physical ailment, whether it be an injury or an ill. The results were gratifying. The daily visits were increased, but the number of dangerous infections decreased, and the working force became much more stable.

Since its beginning the medical department has made rapid progress. Today the hospital occupies three rooms, has an excellent equipment for modern instruments, and employs two trained nurses. A regular physician makes daily visits. Cincinnati's best specialists are engaged to take

(Continued on page 36.)

FROZEN FRESH PORK IN BRITISH MARKETS

Methods of Handling in Order to Meet Trade Preference

By E. C. Squire, Specialist in Foreign Marketing, U. S. Department of Agriculture.

[Following an extended report of British meat market conditions by Dr. A. P. Dennis of the Department of Commerce, THE NATIONAL PROVISIONER gives here suggestions concerning the fresh pork trade in Great Britain by Mr. Squire, the meat expert of the Department of Agriculture, now investigating foreign markets. Mr. Squire's report on the German market appeared some weeks ago.]

In the sale of fresh and frozen meat and offal on the British markets, the methods of packing and general appearance are of great importance. American frozen pigs of light weights, from 55 lbs. to 65 lbs., recently brought about 9½d. (17 cents at exchange on Feb. 2) per lb., wholesale. Heavier weights sold for considerably less money.

If best prices are to be maintained, closer attention must be paid to the proper appearance of the product. The manner of packing, trimming, and dressing with a view to making the product attractive has perhaps more to do in determining the price at which the article will sell than any other factor. This is of special importance in the marketing of frozen offals.

It is reported that some of the American methods of packing of poultry have proven very suitable for the English markets. It is the common opinion that chickens for these markets bring the best prices when packed "squatted" instead of with long legs. They should be packed in single tiers instead of double tiers, preferably about 12 in a box.

Frozen Pork on British Markets.

There is at present much more South American frozen pork on the Smithfield market than from the United States. Traders prefer pork from the River Plate region to that coming from the United States. Particular pains have been taken in the River Plate region to improve the type of pigs and dealers there are extremely careful in dressing, freezing, and handling.

The frozen pork received on British markets from foreign countries, except from the United States, is cut across the jowls at right angles to the usual belly slit, thus leaving the glands fully exposed. Frozen pork carcasses from the United States are opened from the neck full length in a straight line along the belly. The former method is much preferred by the British Meat Inspection Service, as they are able with this method to inspect the glands while the pigs are still frozen. In the case of American pigs, the shipment must be delayed two or three days until thawed out, so that the glands can be cut open and inspected.

American pigs are very well cleaned, but more attention could be paid to freezing and handling. Pigs for the British markets should always be frozen while hung up by their hind legs. To freeze them while lying down results in a badly misshapen carcass. Carcasses that are frozen too rapidly or too slowly on the outside usually leave some animal heat around the bones, which results in frequent discovery of taint around the ham and shoulder bone. These parts of the carcass must then be condemned. The

practice which seems to appeal to the trade mostly is the following:

Hang the carcass with the hind legs about a foot apart in freezing; tie the front legs to the neck so that the front leg is in a straight line with the body from the second joint. This gives more room in packing. It is also advantageous to cut off the front foot at the knuckle joint, leaving only the skin remaining. This leaves more room for packing carcasses closer together for shipping. The carcasses should be covered with a good strong stocking net bag.

[Recent revision of the U. S. export certificate for fresh pork, under which fresh pork cuts may be exported, may work a revolution in this trade, which of late years has been confined to export in carcass form only because of inspection requirements. This matter was discussed in a recent issue of THE NATIONAL PROVISIONER, including the latest instructions of the federal inspection service. This change had not taken place when Mr. Squire made his report, which is based on consideration of the whole carcass trade only. —EDITOR.]

FIRST ORDER UNDER PACKER ACT.

The Secretary of Agriculture has issued his first final order under the Packers and Stockyards Act. It is directed against the St. Louis Live Stock Exchange and the principal order buyers, dealers and traders at the East St. Louis National Stock Yards, about 110 in all, and orders them to "cease and desist" from the practice of refusing to do business with the four commission companies at the market which are not members of the exchange.

It was charged in the Secretary's complaint that the respondents had combined to put into effect a practical boycott against the independent commission companies, and that their acts constituted a restraint of trade in violation of the Packers and Stockyards Act. A hearing was held at the East St. Louis stockyards from April 3 to April 5, and after prolonged conferences of all parties to the complaint a finding of fact was submitted that was accepted by the examiner for the Secretary. Upon this the Secretary based his order to cease and desist.

The commission men are ordered to cease combining or agreeing among themselves to compel order buyers and dealers to refuse to buy livestock from the independent commission companies; to cease using any scheme or device whatever to hinder the independent commission companies from freely buying or selling livestock in competition with the respondent commission men or others; to cease hindering any order buyer or dealer from buying livestock from the independent companies, and to cease agreeing among themselves to refuse to deal with or to threaten with loss of patronage any order buyer or dealer buying livestock from the independent companies.

The order buyer and dealer respondents

What do hams and bellies gain in weight in sweet pickle cure? How long does it take? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

are ordered to cease furthering any policy or practice of the commission men respondents in violation of the order against them; to cease agreeing with the respondent commission men or others to hinder the independent commission companies from freely selling and buying livestock; to cease intimidating order buyers or dealers or compelling them to refuse to do business with the independent companies.

The commission men respondents, constituting the membership of the St. Louis Live Stock Exchange, announced the revision of the section in the by-laws of the exchange which was used to justify the practice against which the order is directed. The order also sets out that nothing in it shall be construed as meaning that membership in the St. Louis Live Stock Exchange, the Traders Live Stock Exchange or the Order Buyers Association constitutes a violation of the order.

As the result of the order and the finding of facts, the penal provisions of the Packers and Stockyards Act can be invoked against any one of the 110 respondents who might violate any of the provisions of the order.

WANT PACKER DECREE MODIFIED.

A petition to have the packers' "consent decree" set aside was filed recently by producers themselves, represented by the California co-operative canneries, through Vernon Campbell, in the Supreme Court of the District of Columbia. It is set forth in the petition that a ten-year contract the co-operative canneries held with Armour & Company, was set aside by the decree, which was "unfounded in law or in fact." The contract referred to, the petition states, disposed of one-half of the output of the association through the distribution system of Armour & Company, and the decree deprives the consumer of the efficient distribution system of the packing company.

It is stated in the petition that at least two of the packers, Armour & Company, and Wilson & Company, have indicated a willingness to distribute food products on a commission basis if permitted to do so.

The petition declares that under such a scheme the speculative features in the handling of foods would be eliminated. Such a plan, it is asserted, "would enable the producers, canners, and food manufacturers to reach the small dealers at the lowest possible cost, while the consumption of the products would be increased because of the lower prices, and thus both the producing and consuming classes would be benefited."

The petition vigorously assails the National Wholesale Grocers' association and the Southern Wholesale Grocers' association, who oppose modification of the decree, and charges that their influence caused Attorney General Palmer to force the packers to consent to the decree in 1920. It is alleged that by thus getting rid of the competition of the packers in the grocery lines, the wholesale grocers were enabled to put the producers, the retailers, and the consumers at their mercy and thus arbitrarily and artificially keep up the prices of food.

Results from Sausage Boosting Campaigns

Did you have a sausage-boosting campaign in your city during the past season?

Did you get results from it in increasing your own business? If so, tell us about it, so that we may tell the trade.

If not, why not?

Did you follow up the campaign of your local Meat Council with efforts of your own? While the Sausage Campaign Committee—or somebody else—was telling the public how good sausage is as a meat food, what were you doing?

While your competitor's wagons were going up and down the streets with "SERVE SAUSAGE—SAVE AND SATISFY" signs on them, what were your wagon signs saying?

And after the campaign ended, and the Committee stopped sending you signs, and window-strips, and posters, and recipe slips, what did you do?

Did you go on boosting sausage—either as a manufacturer or as a retailer—or did you stop right there, and leave the "consumer demand" to take care of itself, without any further help from you?

Here is what one sausage-making concern did to help its business and its customers. It was a big packer, it is true, but what the big packer did the little packer can do, and so can every big and little sausage-maker.

The following reproduction of a leaflet circulated by Swift & Company among all its sausage customers shows what can be done by a wide-awake and progressive concern in taking advantage of a trade-boosting campaign, and in helping the trade at the same time.

Says this Swift message to the sausage trade:

Follow It Through.

The twenty-six weeks' sausage campaign of the Chicago Meat Council has been completed.

The benefits to be derived from the great publicity given this campaign should not cease with the Council's activity. The progressive merchants of the city will follow it through—will continue to reap a profit from the educational work that has been done.

Swift & Company took a very active part in the conduct of the campaign, and it plans to make itself just as active in helping Chicago dealers keep and increase the sausage business which the campaign brought them.

Read this folder and learn how we propose to assist you.

The increase in sausage sales in the city of Chicago, for which this campaign was responsible, was far greater than had been anticipated. Those who backed the campaign feel that their expenditure of money and effort was well made.

All who came into contact with the drive were influenced by it.

What the Consumer Learned.

The recent sausage campaign taught the consumer that there is only one type of sausage that deserved his favor. That is Good Sausage. It proved to him that Good Sausage is a pure, tasty food, scientifically prepared from selected meats, and that as such it deserved a regular place on his table. It showed him why good sausage cannot be bought at a cheap price.

What the Merchant Learned.

The campaign has emphasized to the merchant the distinct difference that exists between grades of sausage, and that a trade built with Good Sausage is far more profitable than that founded on a product of questionable quality. It brought home to him the importance of counter and window displays. It showed him the excellent results than can be accomplished by cooperating with the manufacturer.

What Swift & Company Learned.

It confirmed our belief that the manufacture of the best possible grades of sausage is the only effective method of

securing a bigger, permanent sausage volume, and that the consumer is seriously concerned about the quality of the food which he places on his table. We were greatly impressed with the willingness of the retailer to cooperate with the manufacturer in educating the public.

Follow It Through.

The educational work of the campaign must be followed. Left to run its own course, it would soon become ineffective.

Mutton and Lamb in Meat Campaign

That there is a greater consumption of lamb than formerly, and that it is increasing among all classes as it is realized that it is a choice meat, is one of the statements of a man of many years' experience as slaughterer, wholesaler and retailer, A. D. Löffler, of the A. Löffler Provision Co., Inc., Washington, D. C.

Recently Mr. Löffler addressed the annual meeting of the Maryland Sheep Growers on the subject of "Lamb and Mutton from the Market Standpoint," and he gave some very practical suggestions in suiting the production of lamb and mutton to the consumer demand, which is becoming more particular and requires more care to cater to. Mr. Löffler said in part:

"There has been for many years, and is yet to some extent, a prejudice in the minds of some people concerning the use of mutton and lamb. That prejudice is not well founded in some of those who criticize, but has been handed down to them from past generations.

"It is not an uncommon thing to hear people say that they do not like lamb meat or mutton because it has such a peculiar taste, that it tastes of wool, etc. In some instances this is purely imaginary, but on the other hand there is some basis in fact for this assertion. And whatever truth there is in it is due to the improper treatment of the lamb and the handling of the meat after slaughter.

"There is no peculiar taste to the meat

The energy for the continuance of this work must come from the individual manufacturers and merchants.

Swift & Company proposes to follow it through.

With the summer season about to open, we are planning to give Chicago dealers every possible assistance in promoting the sale of sausage products. Advertising matter, special demonstrations and displays, and the service of experienced members of our great organization to assist merchants in conducting special sales, will be freely and gladly given.

Best Sausage Should Be Featured.

Only the highest grades of sausage should be featured to the consumer, for it is only with such sausage that a healthy growth of the business can be attained. With that idea in mind, we call your attention to the following list of products, each of highest quality, each an ideal product with which to build a bigger and more profitable sausage business:

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Brunswick Liver Sausage
(Braunschweiger)
Smoked Cottage Roll
Premium Cooked Ham
Premium Baked Ham
Swift's Peerless Cooked Loin Roll
Swift's Premium Cervelat
Swift's Premium B. C. Salami

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The fact that Swift & Company makes and sells far more sausage than any other firm in the world is significant of the service and variety of product we can offer you. The fact that Swift & Company makes a grade of sausage which is surpassed by that of no other, and considered by millions as a bit better than that of any other, is a sound reason why you should think of Swift's Sausage when you want the best.

Quality is the Key to a Better, Bigger Business.

of the ewe lamb. When it occurs it is always to be found in the buck lamb, and I think it might well be called for the purpose of designation 'buckey lamb.' This is caused because the lamb is not castrated when he should be. The flavor of the meat is not deleterious, but in a way unpleasant to the taste. As a result, the meat of that particular lamb has not the market value that it should have, and when used is not palatable, and thus further contributes to the prejudice against the use of mutton.

Lamb Needs Better Care.

"One of the suggestions that I wish to make is that greater provision should be made generally for the care of the lamb during breeding period. Ample provision should be made for the newly-born lamb, for properly housing it in order that it may not become chilled and thus stunted.

"The best lamb for the market and the best lamb for the buyer is the one that continues in rapid growth from the time of its birth. The meat of this lamb is much better, brings a better price, and is more satisfactory to the buyer than the meat of a stunted lamb. Besides this, it takes a long time to get a lamb growing again after he is once stunted, thus causing a useless waste of feed.

"Too much importance cannot be attached to the need for improvement in sheep, and too much attention cannot be paid to the selection of good sires and the raising of uniform stock. There is just as much opportunity for the improvement in this direction and the raising of lambs as

(Continued on page 32.)

What Is It Worth to You to Consult Daily the Best Packinghouse Superintendents and Executives?—

If you could have at your command for daily consultation the best of packinghouse superintendents and leading packinghouse executives, wouldn't it be worth a lot of money to you?

In the **PACKERS' ENCYCLOPEDIA—The Blue Book of the American Meat Packing and Allied Industries**—the experience of the best superintendents and packinghouse executives is put in hand-book form. It has required months of careful editing to do this.

Part I of the **PACKERS' ENCYCLOPEDIA** covers every phase of packinghouse operation, from selection of the live animal to disposal of the by-products. The following outline gives an idea of its contents:

Chapter One:—CATTLE

Breeds of Cattle
Market Classes and Grades of Cattle and Calves
Dressing Percentages of Cattle
Beef Slaughtering
Beef Cooling
Beef Grading
Beef Loading
Handling of Beef for Export
Beef Cutting and Boning
Plate Beef
Mess Beef
Curing Barreled Beef
Manufacture of Dried Beef
Handling Beef Offal
Handling and Grading Beef Casings
Handling Miscellaneous Meats
Manufacture of Beef Extract
Manufacture of Oleo Products
Tallow
Handling of Hides

Chapter Two:—HOGS

Breeds of Hogs
Market Classes and Grades of Hogs

Dressing Yields of Hogs
Hog Killing Operations
Hog Cooling
Shipper Pigs
Pork Cuts
Curing Pork Cuts
Smokehouse Operation
Ham Boning and Cooking
Lard Manufacture
Hog Casings
Edible Hog Offal or Miscellaneous Meats
Preparation of Pigs Feet

Chapter Three:—SMALL STOCK

Market Classes and Grades of Sheep and Lambs
Sheep Killing
Sheep Dressing
Sheep Casings
Casings from Calves and Yearlings

Chapter Four:—INEDIBLE BY-PRODUCTS

Inedible Tank House
Blood and Tankage Yields

Tankage Preparation
Digester Tankage
Tallow and Grease Refining
Manufacture of Glue
Bones, Horns and Hoofs
Handling Hog Hair
Catch Basins
Cost and Return on By-Products

Chapter Five:—MISCELLANEOUS

Sausage Manufacture
Meat Canning
Animal Glands and Their Uses
Packinghouse Chemistry
Packinghouse Refrigeration
Packinghouse Cost Accounting
Location of Packing Plants
Construction of Packing Plants

Chapter Six:—VEGETABLE OILS

Vegetable Oil Refining
Compound Manufacture
Winter Oil
Manufacture of Margarin
Hydrogenation of Oils and Fats

Part II is a **Statistical Section** in chart form, offering graphic comparisons of number and prices of meat animals, corn, meats and products; production, exports, imports and consumption. There are tables of statistics covering the operations of the industry, both United States and Canada, charts and tables of livestock and meat freight rates, and official definitions of both foreign and domestic traffic terms, with much other valuable statistical and reference data.

Part III is a **Trade Directory**, in which are listed—with data of corporation information, operations, capacity, equipment, brands, etc.—the meat packers of the United States, together with those of Canada, South America and other countries. The Directory Section includes also listing of wholesale meat dealers, sausage manufacturers, renderers, lard and vegetable oil refiners, margarin manufacturers, packinghouse and oil brokers, and livestock order buyers.

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THE NATIONAL PROVISIONER

OLD COLONY BUILDING
CHICAGO, ILL.

TRADE GLEANINGS

The Liberty Provision Co., 631 Franklin street, Trenton, N. J., recently sustained considerable damage through fire.

The S. H. G. Kosher Meat Markets, 790 Broad street, Newark, N. J., have been incorporated with a capital of \$100,000.

The Peters Packing Co., McKeesport, Pa., has plans for the erection of an addition to their plant to cost about \$100,000.

Buck & Co., Inc., Lebanon, Pa., has been incorporated to manufacture sausage, especially bologna, by D. B. Buck and Harry Buck.

The Buhner Fertilizer Co., Seymour, Ind., has recently suffered a loss of \$50,000 by fire, but repairs were immediately undertaken.

The Tri-State Food Products Co., Wheeling, W. Va., has been incorporated with a capital of \$10,000 by L. K. Baldwin, G. T. Baldwin, A. J. Smith, P. M. De Moon and T. H. McColloch.

The Capital City Stock Yards Co. is a new company being organized by R. R. Beto of East Baton Rouge, La., for the purpose of building up a wholesale dressed beef business in Louisiana.

An addition to the equipment of the Ogden Union Stockyards, Ogden, Utah, to accommodate about 20 firms is being considered, and John Clay & Co., Chicago, have already opened offices there.

The Farmers' Mutual Packing Co., Muscatine, Ia., will shortly begin the erection of a new plant to cost about \$150,000. The company was originally the Muscatine Packing Co., but has recently been reorganized on a co-operative basis.

The Pennsylvania Potash & Fertilizer Co. is considering Williamsport, Pa., as a location for a fertilizer plant to cost about \$150,000. Four or five local sites are under review and the decision will be made by Harrison Price and Frank V. McMullen of Philadelphia.

Conrad Hahn, founder of the Hahn Pecking Co., Johnstown, Pa., died recently at his home at the advanced age of

seventy-seven years, as a result of a stroke of paralysis. Born in Ufft, Hesse-Darmstadt, Germany, in 1844, Mr. Hahn came to the United States at the age of nine. After being in the retail meat business for some time he established the Hahn Packing Co. In 1899 he retired from active business and the business was taken over by his sons, Edward and William, who will continue it. Mr. Hahn held several local public offices and his passing takes out of his community a respected citizen.

THE CLEVELAND PROVISION CO.

S. T. Nash, president of the Cleveland Provision Co., Cleveland, Ohio, in a statement issued on April 18, denied that his company was a bidder for the stock in the Cleveland Stock Yards in the offer submitted by the Cleveland Trust Co. Mr. Nash also stated that Swift & Company, or the Swifts personally, have no ownership, direct or indirect, in the Cleveland Provision Co. and this latter fact was confirmed by G. F. Swift, Jr., vice-president of Swift & Company.

This denial referred to a newspaper statement sent out from Washington which was a manifest inaccuracy. The entire trade is aware of the standing of the Cleveland Provision Co. as one of the leading packing concerns of the Middle West and one of the most active exporting packers. Mr. Nash asks THE NATIONAL PROVISIONER to publish this statement:

In a recent dispatch from Washington regarding the disposal of Swift & Company's various stockyards interests, the statement was made that Swift & Company owned the Cleveland Provision Company. This is totally incorrect, neither Swift & Company nor any of the Swifts personally own any interest whatever in the Cleveland Provision Company.

(Signed) S. T. NASH, President.

CHICAGO MEAT TRADE CONDITIONS.

The weekly review of meat trade conditions at Chicago by the United States Bureau of Markets is as follows:

The usual narrow demand for fresh meat immediately following Easter prevailed the first half of this week. After

midweek the demand strengthened. While veal prices declined from last week's closing figures, other meats held steady to strong, with lamb prices showing some advance.

The steer supply carried good assortment, with a fair percentage of yearlings, choice enough to bring \$15 to \$15.50 and a casual sale at \$16. The bulk of medium and good handyweight butcher steers sold from \$13 to \$14.50. Heavy steers were slow and brought less in proportion to their real values, and other classes of beef. Demand centered on medium and light weight cattle, either in carcass or cut. Cow supplies consisted largely of heavyweights, which sold in cuts. Few sales exceeded \$11 on the best cows, with \$9 to \$10 taking the average run of aged cows.

Many good to choice heifers were included in the steer offerings, and sold at steer prices, while plain lightly covered heifers sold around \$10 to \$11. Under a limited demand light offerings of bologna bulls sold steady with last week's closing. Moderate offerings of kosher beef moved at prices practically unchanged from a week ago.

Offerings of veal consisted largely of common and medium grades, with a small percentage of choice calves. Under a slower demand than last week, and with supplies generally liberal, prices were forced to lower levels in order to keep stock moving. Few calves brought over \$15 after midweek, with the bulk selling from \$11 to \$13.

The general advance of \$1 on lambs was made the first of the week and retained thereafter. Some California spring lambs of strong weight were offered. A few of the lighter weight sold up to \$36, while the heavier ones were hard to move except near regular lamb prices.

Moderate offerings of mutton moved at prices steady with a week ago, with the exception of a slight decline on common sheep, for which demand was narrow.

Up to midweek demand for fresh pork was very slow, but after midweek considerable improvement was noticeable and prices showed slight but somewhat uneven advances.

As compared with last Friday, steers, cows and bulls unchanged, calves \$1.50 to \$2 lower, lambs \$1 higher, common sheep 50c to \$1 lower, other grades steady. Pork loins generally \$1 higher, shoulders steady to 50c higher, picnics and Boston butts unchanged and spareribs steady to 50c higher. The carryover of pork will be light and the carryover of other meats moderate.



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are now being shipped to England, Australia, Mexico, South America, the Philippines and other places where slaughtering is done, and in each country—as in the U. S.—there are more Swensons in use than all other makes combined.

No company can afford to take a chance when shipping so far away and consequently, Swensons are always specified.

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cago; H. L. Harris, Pacific Coast Borax Company,
New York City.

What the Traffic Will Bear

Measuring their freight rates by the rule
of charging "all the traffic will bear," has
long been the popular diversion of one
type of railroad executive. Every effort
was made to effect increases in any direc-
tion where an increase could be made
without stopping the flow of traffic. Rate
experts spent their time in figuring out
ways and means to justify advances made
in the rates, and changes in shipping
regulations which would give the shipper
less service at higher rates.

Under the guise of war emergency and
under the cloak of government control one
increase followed another, until a point
has been reached where the traffic has
practically ceased to move. Now the same
experts are devoting their time to figuring
out a way to get things back to a normal
basis. They have found, to their sorrow,
that high rates really mean nothing when
traffic ceases to move. The term "paper
rates" has now come to have a new mean-
ing.

It is high time for the railroads to break
away from these old time hide-bound
policies and seek the means of helping
instead of "hobbling" the industrial world.
Some of their "single track" experts should
be replaced with men who understand in-
dustrial needs, and who might skillfully
diagnose the ailment of a sick world of
industry.

An example of conflicting policies is
found in the case of a southern carrier
traversing an important section of the
South. The traffic department was con-
stantly increasing livestock rates, and one
of the traffic experts testified under oath
that its territory could not produce live-
stock, that it was a waste of time to
attempt it, and that the carrier tried to
discourage those who wanted to attempt
such an enterprise.

The shippers introduced evidence in the
form of attractive literature sent out by
the agricultural development department
of the same railroad, and in it the railroad
was made to claim the territory to be the
best livestock section of America; that the
best of high grade stock could be and was
cheaply matured there, and that the com-
pany would do everything possible to en-
courage those who engaged in that busi-
ness.

There should be a happy medium and a
meeting ground on both sides. The ship-
pers need and must have the railroads,
good service and reasonable rates. So,
too, must the railroads have shippers, for
without them only disaster can result. The
rule of reason should be adopted by both
sides.

How Stabilize Markets?

That accurate and prompt figures of re-
ceipts of livestock and other market in-
formation are necessary for all producers
to know, in order for them to be able to
aid in stabilizing receipts and values, was
realized at the recent national agricultural
conference at Washington.

Among the resolutions adopted were
those urging the appointment of statisti-
cians, one to be attached to each state
office of the Bureau of Markets and Crop
Estimates, and the use of wider sources
and more careful checking and prompt re-
lease of livestock reports. It was further
recommended that statistics should be
gathered showing the number of livestock
slaughtered by kinds and classes, so as to
indicate the monthly and annual slaughter
of grown males and females and young
stock. These figures were to include all
commercial slaughter, inspected and un-
inspected, and farm slaughter.

To make these comprehensive statistics
of practical value to packers and pro-
ducers, it was recommended that a com-
mittee be established at each of the
important livestock market centers. This
committee would be made up of a repre-
sentative of the U. S. Department of
Agriculture, a representative of the buying
interests, a representative of the livestock
commission men, and a representative of
the livestock producers and shippers. The
duty of this committee would include issu-
ing from market centers timely informa-
tion and warnings to livestock producers
and shippers as to unusual market move-
ments, conditions and demands, so as to
prevent as far as possible fluctuating re-
ceipts at markets and the consequent
losses.

One suggestion as to the ultimate way
to give packers and producers this market
information is through the use of radio
telephones. And it does not require a great
stretch of the imagination to visualize
every well-regulated farmhouse equipped
with radio phones. At given hours of the
day 5,000,000 farmers may be able to pick
up the receiver and ascertain market con-
ditions and factors likely to affect prices.

The question has been asked, "How are
we to stabilize markets?" There is one
thing sure, it can't be done artificially or
by force. It must be done naturally, by
education and through co-operation. When
vital market information is adequately
gathered and speedily communicated to
the producer, and when the producer
learns how to utilize that information to
the best advantage, then a long step
toward market stabilization will have been
taken.

PRACTICAL POINTS FOR THE TRADE

FORMULAS FOR CORNED BEEF.

An Eastern curer has asked for the following information:

Editor The National Provisioner:

Could you give me directions for making corned beef, both by brine and dry cure, and give information on the following questions:

1. Which is the best salt to be used? May I use bay salt?

2. Since there is a doubt whether saltpeter is injurious to health or not, is there a substitute for saltpeter that would render the meat a natural red color and yet be absolutely harmless?

3. Is there a combination of preservatives that would keep the meat for any length of time?

4. Would juniper berries render it an additional flavor?

5. What is the temperature to keep corned beef, say a hundred pounds?

The Committee on Packinghouse Practice has replied to this request as follows:

In regard to the curing of corned beef, the most usual practice is to cure in brine. We would not advise dry cure. The U. S. Department of Agriculture in one of their farmers' bulletins, issued for the benefit of people on the farms, gives the following directions for the curing of corned beef:

Use 8 lbs. of salt to each 100 lbs. of beef. Sprinkle a layer of salt in the bottom of the barrel, pack a layer of meat five or six inches thick, then another layer of salt, and another layer of meat, and so on, reserving a good layer of salt for the top. Let stand over night and then add for each 100 lbs. of meat 4 lbs. of sugar, 2 ozs. baking soda, 4 ozs. saltpeter, or nitrate of soda, dissolved in a gallon of tepid water. When dissolved, add three more gallons of water or four gallons in all, which should be sufficient for 100 lbs. of meat. The meat should be weighted down so all will be submerged.

In regard to the other questions:

1. Any pure, clean, fine salt will be suitable. We do not know what the inquirer means by bay salt, as we have never heard this term used.

2. Saltpeter or nitrate of soda is not injurious to health in the small quantities used in the curing of meats. There is no substitute, of which we know, that would comply with the pure food regulations.

3. No preservatives required except what are used in the cure.

4. We do not think so.

5. In a temperature of 40 degrees Fahrenheit, or lower, the beef would keep in good condition for a long while. Even

in a temperature of 50 degrees it should keep in good condition for a couple of months. However, the pickle should be watched and if there is any sign of the pickle souring it should be dumped and a new mild pickle put on.

Another authority gives the following information in answer to these questions and on the best method for corning beef for the retail trade:

Regular Michigan fine salt or any good salt can be used for making brine. If it is made in large quantities, rock salt will prove to be cheaper.

As a substitute for saltpeter there are a great many prepared, so-called pickles on the market which are used for substitutes for saltpeter, and which also act as a preservative. The various manufacturers market these under their own trade names.

There is no preservative permitted by law other than salt or saltpeter for preserving meats in this country. In fact, none other are needed.

Regular cooler temperature is all right for keeping corned beef in a meat market. Temperatures below freezing are not advisable.

For further information a recipe for corned beef is given as follows:

To 20 gal. water add 40 lbs. salt and 2 lbs. prepared pickle. Be sure that the brine is of proper strength by using a brine tester or salinometer. The brine should show about 70 degrees on the tester. Whenever fresh pieces are put into the barrel or tank be sure to add small quantities of the pickle and salt, and measure it again so as to keep it at the proper strength. Rolled plates and briskets should be sprinkled with some of the prepared pickle and salt before they are rolled.

Another important fact not to overlook in making corned beef is that of cleanliness. When you make the brine you will probably find that some of the impurities will collect on top of the barrel after it has stood for an hour or so. Be very careful that these are always skimmed off. The usual method is to use a regular whisk broom; in fact, the top of the barrel should be skimmed every day to keep the top of the brine free and clear from these impurities.

Another recipe for making corned beef in a retail market is as follows:

To each gallon of water add one quart of rock salt, 2 oz. prepared pickle and 4 oz. of brown sugar. As long as any of the salt remains undissolved, the meat will be sweet. If however, any scum should rise, skim the top well and add more salt, saltpeter and sugar. It is always advisable to gash the meat and put in salt to hasten curing.

Juniper berries will add greatly to the flavor of the meat and they are frequently used for preparing corned beef which is to be smoked.

Smoked corned beef is of course slightly

different, and the leaner parts of beef should be hung in the cooler until they become tender without becoming tainted. To every round use one-half pound of prepared pickle and three-fourths of an ounce of bruised juniper berries. Mix the above ingredients and rub well into the meat. Place in the salting tub and sprinkle with common salt.

The brine formed from the above must be rubbed every day into the meat, which must be turned over in the tub for about 15 days. The meat should then be placed in a press and remain under pressure for about 20 hours. After the meat gets thoroughly dry it should be hung and wood-smoked for about 7 days.

Another good recipe for corned beef is called "Spiced Corned Beef." Take 20 lbs. corned beef, fat and lean mixed, and boil it until it is nearly done; then to each 20 lbs. add about 2 ozs. each of allspice, coriander, pepper, and one ounce of cloves, and boil one-half hour and then take out the meat, leaving the spices in the brine, as the meat will be sufficiently flavored.

KEEPING SHEEP SKINS.

A Southern packer has asked the following question:

We have quite a few sheep and lamb skins, some of which have been on hand over one year. We notice there are some bugs on these skins. Is there anything we can put on them to kill these bugs or to keep them from getting into the skins?

In reply the Committee on Packing House Practice says:

There is a bug commonly called "bone house bug," or "hide bug" that at times infects cattle hides, but we have never heard of this bug infecting sheep or lamb skins.

The best method of preventing these bugs from getting into the cattle hides is to keep the packs in damp places. In fact, we believe that the bugs thrive only in very dry rooms and cellars, and that they will not thrive where there is dampness.

The inquiry does not state whether the sheep and lamb skins which have been on hand over a year are dry or not. If the skins are dry, the bug mentioned is probably the same bug as referred to before.

We have been informed that one remedy will be the use of bisulphide of carbon. This is a poisonous chemical and highly inflammable, so that it is necessary to take all possible precautions to prevent fire or explosion, and no lighted match, pipe, cigar or other fire, should be brought in connection with the fumes.

One pound of this chemical will be sufficient to disinfect a room of about 1,000 cu. ft. of space, or it might be possible in order to concentrate the fumes to cover the piles with tarpaulins, placing the bisulphide under the tarpaulins, where the chemical should be left to evaporate. As an additional precaution, all doors and windows should be closed tightly while the disinfecting takes place. After a few hours the doors and windows may again be opened and the fumes will soon disappear.

What is the average shrinkage of beef in the cooler? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Markets Firm—Hog Movement Moderate—Mid-Month Stocks Show Some Increase—Exports Fair—Market Irregular.

The developments in the provision and lard market during the past week have not shown any particular activity, and no important change in values. Prices for both product and hogs have held about steady, with some disposition to wait developments in the product. The influences bearing on the market have been, on the one hand, considerable nervousness over foreign conditions as a result of the Genoa Conference developments, with uncertainty as to how the German-Russian developments will affect German buying of products. The sharp reaction in the stock market, and the sharp reaction in foreign exchange, called attention to the possible effect of the foreign situation.

The conditions bearing on the product market itself included the effect of the mid-month product statement report which showed some gains in stocks. The total increase in lard was about 6,000,000 lbs., with the present total at Chicago just under 40,000,000 lbs., compared with 59,000,000 lbs. last year. This situation is one in which it is rather difficult to make conclusive deductions in the present position of the market. Prices for product and for hogs are on a relatively high level, much above the average of last fall, but this does not seem to check materially the distribution, or increase the movement of hogs to market.

Watch Supply of Food Animals.

The average price for hogs the past week was \$10.50 in Chicago, which is only a little under the 10-year average, including the war years, and is much above the pre-war average. The price of cattle continues rather disappointing, with the average \$7.90, while sheep and lambs show a big gain, particularly lambs over the pre-war average basis.

The trade is watching very carefully for developments which will indicate an increase in the supply of food animals enough to have an effect on values and to disturb the present price levels, or else a decrease in the demand which will tend to restrict the distribution, and make a materially slower reduction in the visible than has been the ordinary development at this time of the year. A little indication in this was the export movement the past week which declined to about 7,000,000 lbs. of lard, compared with 10,400,000 the previous year, and meats 6,600,000 lbs., against 8,700,000 lbs. last year.

Considerable interest is being directed to the possible results of the pig census ordered by Secretary Wallace. A questionnaire has been sent out to about 300,000 farmers in the leading hog states to cover the number of sows which have farrowed from January 1 to the time of the report and number expected to farrow to July 1 and the average litter. This questionnaire is sent out with the idea of giving a better idea of the probable number of pigs and hogs which will be available during the season for market.

Pig Census Will Show Increase.

This report in line with the April 1 statement of the number of breeding sows may have considerable value. That report shows there was 12,424,000 breeding sows in the country April 1, compared with 11,187,000 last year, an increase of 11.1%. If there is the average number of pigs per litter from this additional number of sows, it will make a considerable increase in the number of hogs which will be available for market next fall and winter. Whether this additional number will be sufficient to build up stocks of products to an average position again will depend upon the volume of domestic consumption and the volume of exports.

In line with the possible supply a very

elaborate study made by the Bureau of Animal Industry and the Census Bureau shows a total production of animal products for a series of years, and the total of each kind of product. The total product in 1921 was given at 21,183,000,000 lbs., of which 12,226,000,000 lbs. were pork products and the balance beef and mutton. The total for 1921, compares with 21,081,000,000 in 1920, and the record total production of 22,663,000,000 in 1918.

Comparative Products Totals.

The totals for all products for a few years show the following comparisons, taking 1918 as the record year:

	1918.	1920.	1921.
Production, lbs.	22,663,000	21,082,000	21,183,000
Per cent of production compared with 1900	120.1	111.7	112.3
Per capita production, lbs.	220.3	199.4	197.7
Imports, lbs.	34,000	197,000	80,000
Exports, lbs.	3,062,000	1,852,000	1,898,000
Exports, animal fats and oils, lbs.	648,000	765,000	1,074,000
Consumption dressed weight, lbs.	19,635,000	19,426,000	19,365,000
Per capita consumption, lbs.	190.3	183.8	180.8

The comparison of the Bureau extends back to 1900 for which year the production per capita was 248.2 lbs. and per capita consumption 215.9. The per capita consumption in 1909 was given at 201.2 lbs. The figures for 1921 of 180.8 lbs. were with the exception of 1917, when the consumption was 169.5 lbs., practically the lowest on record. The figures for 1919 were .7 lbs. less than for 1921, but the difference is so slight that it has but little bearing on the total consumption figures.

Why Decrease in Consumption.

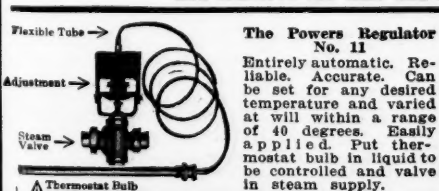
Possibly one reason for the relative decrease in the consumption has been the price and the conditions of the employment in different industries. A variation of a pound or two per capita per year is very difficult to give definite weight to. The fluctuation in consumption of different articles varies without apparent reason. This is not only shown in hog products, but, in the last two years, there has been an apparent fluctuation of 10 to 12,000,000 bbls. in the consumption of flour

Exact Temperature Control Essential to Proper Hog Dehairing

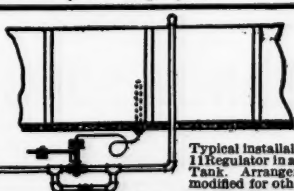
By keeping the temperature in the scalding tank at an unvarying and proper degree you will eliminate mutilation or cutting of the skins. It is an easy matter to allow the water to get too hot by hand regulation.

Powers Automatic Thermostatic Regulators

These automatic machines keep the temperature at the proper degree. They control the heat with unvarying accuracy because the thermostatic bulb which is immersed in the water is sensitive to all temperature variations. Powers Regulators are simple to install and insure uniform temperature without further attention. They protect the quality of your product and conserve the time and labor of your employees.



The Powers Regulator No. 11
Entirely automatic. Reliable. Accurate. Can be set for any desired temperature and varied at will within a range of 40 degrees. Easily applied. Put thermostat bulb in liquid to be controlled and valve in steam supply.



Typical installation of the No. 11 Regulator in a Hog Scalding Tank. Arrangement may be modified for other conditions.

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Specialists in Automatic Heat Control

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in the United States, and such variation without doubt has effect on consumption of other articles.

PORK.—The market was rather dull, but the undertone was firm. At New York mess was quoted at \$26@27, family \$27@28, short clears \$22.50@26. At Chicago cash pork was quotable at \$21.50.

LARD.—Demand generally was slow, domestic and export, and the undertone was easier. At New York prime western was quoted at 11.50@11.60c, middle western 11.10@11.20c, New York City 10% nominal, refined to the continent 12% nominal, South American 13c, and Brazil kegs 14c, while compound was quoted at 12%@13% in car-lots. At Chicago regular lard in round lots was quoted at April price, loose lard 75c under May, and leaf lard at 9 1/2 @ 9 3/4 c.

BEEF.—The market was dull and steady with mess at New York \$13.50@14.50, packet \$13.50@15, family \$16@17, and extra India mess \$24@26.

SEE PAGE 33 FOR LATER MARKETS

DULL DEMAND FOR HOG PRODUCTS.

Until Export Trade Revives the Situation Is Not Promising.

(Special Letter to The National Provisioner from Chas. Sincere & Co.)

Chicago, April 20, 1922.—This week's hog market does not show signs of an advance in the market for the balance of the year, regardless of anticipated light receipts during the planting season. Losses of from \$1.00 to \$2.00 a hog to the packers is not a bull argument on hog values.

It seems impossible to get lard and ribs up, notwithstanding the fact that May ribs at \$11.30 are only slightly over top hogs, and loose lard is even under the average price of live hogs. July lard is just about the price of top hogs.

Europe is not coming after our products following the Easter holiday, as was anticipated. The stimulus given the market on meats ten days ago by liberal purchases from two of the big packers has died out, and we are again in the looking-for-business rut.

Last week's export of lard was 3,500,000 lbs, less than the same last week last year. The export of lard from November

1st to date is 94,000,000 lbs. less than it was for the former corresponding period: A month ago the decrease was 63,000,000 lbs., three weeks ago it was 70,000,000 lbs., and one week ago it was 91,000,000 lbs. This shows a continual decrease as compared with the previous period from week to week.

With 25 per cent more sows in the country over last year, as is generally admitted, lard stocks will increase very readily. The last six weeks lard has increased in Chicago 19,500,000 lbs. This is 6,500,000 lbs. more than it increased for the like time last year. On last July there was held in Chicago the largest stocks of lard in the history of the business. We would not be surprised to see this year duplicate last year.

Our ideas may seem very pessimistic, but when you consider the situation from all angles it seems impossible to come to any other conclusion. There is nothing that comes from the hog except bacon, hams and a few incidentals that are not bringing anything like a corresponding value as compared to the hog. The ham trade this Easter, especially the foreign trade, was not as satisfactory as was hoped for. England did not come back for hams after Easter as is often the case. This shows no doubt that they did not clean their hams up at Easter time as they usually do.

The foreign trade is the thing to put pep in the provision market, and until the time arrives that Europe shows a desire to take our products in greater volume, hogs and hog products will continue weak. We have no doubt but what heavy sows will sell down to 8c this summer, and probably lower, and ribs and lard at least under 10c.

FROZEN AND CURED MEAT STOCKS.

Summary of cold storage holdings of frozen and cured meats on April 1, 1922, with comparisons is given by the U. S. Bureau of Markets as follows:

	Apr. 1, '22.	Apr. 1, '21.	Mar. 1, '22.
Frozen beef.....	50,750,000	114,063,000	55,785,000
Frozen pork.....	98,233,000	219,964,000	86,219,000
Frozen lamb and mutton.....	2,872,000	38,520,000	2,863,000
Cured beef.....	7,890,000	13,575,000	7,437,000
In process of cure 10,701,000	10,707,000	10,559,000	
Dry salt pork.....	70,068,000	158,461,000	61,715,000
In process of cure 74,714,000	96,929,000	77,566,000	
Pickled pork.....	121,007,000	100,253,000	98,408,000
In process of cure 225,208,000	297,309,000	223,542,000	
Lard.....	85,445,000	128,614,000	61,297,000
Miscel. meats.....	54,856,000	87,935,000	56,459,000
Total.....	802,344,000	1,236,321,000	741,850,000

MEAT SUPPLIES AT NEW YORK.

Receipts of western dressed meats and local slaughters under federal inspection for New York City, N. Y., are officially reported for the week ending April 15, 1922, with comparisons, as follows:

	Week ending April 15, 1922.	Week ending April 8, 1922.
Western dressed meats:		
Steers, carcasses.....	5,304	6,307
Cows, carcasses.....	374	480
Bulls, carcasses.....	708	205
Veal, carcasses.....	12,320	11,200
Lamb, carcasses.....	23,997	21,294
Mutton, carcasses.....	5,590	6,782
Pork, pounds.....	451,093	298,604
Local slaughter, Federal inspection:		
Cattle.....	7,905	10,398
Calves.....	18,856	14,399
Hogs.....	45,344	48,309
Sheep.....	30,856	30,109

MEAT SUPPLIES AT PHILADELPHIA.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending April 15, 1922, with comparisons:

	Week ending April 15, 1922.	Week ending April 8, 1922.
Western dressed meats:		
Steers, carcasses.....	1,992	2,341
Cows, carcasses.....	425	313
Bulls, carcasses.....	115	63
Veal, carcasses.....	2,513	1,522
Lamb, carcasses.....	5,705	4,697
Mutton, carcasses.....	1,199	1,718
Pork, lbs.....	439,107	476,349
Local slaughter:		
Cattle.....	1,733	2,524
Calves.....	2,625	2,463
Hogs.....	5,738	6,369
Sheep.....	15,488	19,925

MEAT SUPPLIES AT BOSTON.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending April 15, 1922, with comparisons:

	Week ending April 15, 1922.	Week ending April 8, 1922.
Western dressed meats:		
Steers, carcasses.....	2,202 1/2	2,460 1/2
Cows, carcasses.....	1,205	1,298
Bulls, carcasses.....	57	75
Veal, carcasses.....	1,231	1,380
Lamb, carcasses.....	7,760	9,780
Mutton, carcasses.....	472	433
Pork, lbs.....	233,504	247,920
Local slaughter:		
Cattle.....	1,042	1,374
Calves.....	5,199	5,754
Hogs.....	12,748	12,748
Sheep.....	4,802	3,814

EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports for the week ending April 15, 1922, with comparisons:

	Week ended Apr. 15, 1922.	Week ended Apr. 15, 1921.	From Nov. 1, 1921, to Apr. 15, 1922.
PORK, BELLS.			
United Kingdom.....	315	315	3,108
Continent.....	60	60	3,284
So. and Cent. Amer.....	1,037	1,037	1,037
West Indies.....	990	65	5,585
B. N. A. Colonies.....	430	430	430
Other countries.....	535	535	535
Total.....	1,305	125	13,979

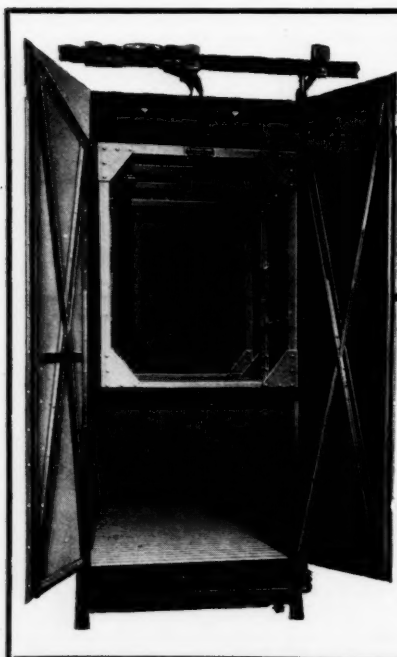
	Week ended Apr. 15, 1922.	Week ended Apr. 15, 1921.	From Nov. 1, 1921, to Apr. 15, 1922.
BACON AND HAMS, LBS.			
United Kingdom.....	7,460,500	9,429,000	185,485,000
Continent.....	181,000	846,000	41,498,500
So. and Cent. Amer.....	1,008,321	1,008,321	1,008,321
West Indies.....	145,000	163,000	6,416,693
B. N. A. Colonies.....	61,800	61,800	61,800
Other countries.....	630,153	630,153	630,153
Total.....	7,786,500	10,438,000	235,109,467

	Week ended Apr. 15, 1922.	Week ended Apr. 15, 1921.	From Nov. 1, 1921, to Apr. 15, 1922.
LARD, LBS.			
United Kingdom.....	6,937,958	9,377,440	132,063,890
Continent.....	1,520,975	4,213,352	148,882,334
So. and Cent. Amer.....	1,037,070	1,037,070	1,037,070
West Indies.....	284,000	143,000	9,427,024
B. N. A. Colonies.....	129,000	129,000	129,000
Other countries.....	57,000	57,000	57,000
Total.....	8,742,933	13,791,392	292,112,918

	Pork, lbs.	Bacon and hams, lbs.	Lard, lbs.
RECAPITULATION OF THE WEEK'S EXPORTS.			
From—			
New York.....	315	4,641,500	7,570,933
Portland, Me.....	1,674,000	1,674,000	272,000
Boston.....	63,000	63,000	42,600
Philadelphia.....	145,000	145,000	56,000
Baltimore.....	990	990	284,000
New Orleans.....	1,263,000	1,263,000	534,000
St. John, N. B.....	1,263,000	1,263,000	534,000
Total, week.....	1,305	7,786,500	8,742,933
Previous week.....	2,387	10,894,323	8,096,237
Two weeks ago.....	595	4,122,500	7,047,276
Cor. week, 1921.....	125	10,438,000	13,791,392

Comparative summary of aggregate exports, in lbs., from Nov. 1, 1921, to April 15, 1922:

	1921 to 1922, 1920 to 1921.	Decrease.
Pork.....	2,795,800	6,004,000
Bacon and hams.....	235,106,467	263,954,394
Lard.....	292,112,918	392,072,482



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Manufacturers
First Ave. and 49th St.
NEW YORK

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—Following a fair demand from Western soapmakers the previous week, trade in tallow again quieted down this week, and while the market was barely steady, it was more or less nominal. There was a fair trade in the West where the market was steady, but buyers did not appear anxious, and while offerings were not pressed for sale, they were fair. Sentiment is mixed, as the present levels are regarded as low, but the heaviness in stearine continued, and there was an easing in the lard and cotton oil markets. At Liverpool Australian tallow was unchanged at 39 shillings for choice and 38 shillings for good mixed, while no London auction was reported up to Thursday. At New York prime city was quoted at 5½¢ nominal, special loose at 6½¢ asked, extra at 7¢ and edible at 8¢. At Chicago packers' No. 1 was 6½¢, packers' prime 6¾¢, and edible 7¼¢.

OLEO STEARINE—While trade most of the week was dull, there were some sales of edible at New York at 8¼¢, or unchanged from the previous sale, although rumors had been current earlier in the week of sales below that figure which lacked confirmation. Demand was not urgent, but offerings were moderate, and on the whole the market presented a barely steady undertone. At New York oleo was quoted at 8¼¢, while lard stearine was 13½¢ nominal. At Chicago oleo was 8½¢, and lard stearine 12½¢.

OLEO OIL—The market at New York was dull and nominal with extra at 8¼¢, medium 9¼¢ and lower grades 8½¢. At Chicago extra was quoted at 9¼¢.

SEE PAGE 33 FOR LATER MARKETS.

LARD OIL—The market was firm with a fair demand notwithstanding the easier tone in pure lard. At New York edible was quoted at \$1.10 per gallon, extra winter 92¢, extra at 85¢, extra No. 1 at 77¢, No. 1 at 72¢, and No. 2 at 70¢.

NEATSFOT OIL—Trade was very quiet but prices very steady. At New York pure oil was quoted at \$1.38@1.40 per gallon, No. 1 at 77¢, No. 2 at 72¢, and cold pressed at \$1.50@1.55.

GREASES—While the market was dull, the undertone was firmer with lighter offerings and a fair demand. At New York yellow and choice house were quoted at 5¼¢@5½¢, brown at 4¼¢@5¼¢, and white at 7¼¢@8¼¢. At Chicago there was a fair trade at firmer prices, with brown quoted at 4¼¢@5¢, yellow 5¼¢@5½¢, house at 4¼¢@5¢, choice white 7¼¢.

MORE BREEDING SOWS ON FARMS.

There were 12,424,000 breeding sows on farms April 1, according to U. S. Department of Agriculture estimates. This is 1,237,000 animals more than on the same date in 1921 and represents an increase of 11.1 per cent. The large corn crop last year and the unusually large farm stocks of corn are given as the explanation of the large increase in breeding sows this spring. Corn was worth more as pork than as corn, and hogs were needed to eat the corn.

The number of hogs is quickly responsive to the general economic situation, the Department points out. In April, 1918, the number of breeding sows was 9.5 per cent more than on the same date in 1917 due to high hog prices as a result of war conditions. The figures on April, 1920, show a decline of 10 per cent for the year ended on that date. The reason for this was that the price of corn was relatively too high to encourage the feeding of hogs.

GREEN AND SWEET PICKLED MEATS.

(Special Letter to The National Provisioner from the Davidson Commission Co.)

Chicago, April 19.—Quotations in green and sweet pickled meats f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8-10 lbs. avg., 25½¢; 10-12 lbs. avg., 24¾¢; 12-14 lbs. avg., 24½¢; 14-16 lbs. avg., 23¾¢; 16-18 lbs. avg., 23½¢; 18-20 lbs. avg., 23¼¢. Sweet pickled, 8-10 lbs. avg., 24½¢; 10-12 lbs. avg., 24¼¢; 12-14 lbs. avg., 23¾¢; 14-16 lbs. avg., 23½¢; 16-18 lbs. avg., 22¾¢; 18-20 lbs. avg., 22½¢.

Skinny Hams—Green, 14-16 lbs. avg., 26¢; 16-18 lbs. avg., 25¾¢; 18-20 lbs. avg., 25½¢; 20-22 lbs. avg., 25¢; 22-24 lbs. avg., 24½¢. Sweet pickled, 14-16 lbs. avg., 24½¢; 16-18 lbs. avg., 24¼¢; 18-20 lbs. avg., 24½¢; 20-22 lbs. avg., 24¢; 22-24 lbs. avg., 23½¢.

Picnic Hams—Green, 4-6 lbs. avg., 12¾¢; 6-8 lbs. avg., 12¢; 8-10 lbs. avg., 11½¢; 10-12 lbs. avg., 11¼¢. Sweet pickled, 4-6 lbs. avg., 12¼¢; 6-8 lbs. avg., 11¾¢; 8-10 lbs. avg., 11¼¢; 10-12 lbs. avg., 11¢.

Clear Bellies—Green, 6-8 lbs. avg., 22¢; 8-10 lbs. avg., 19¢; 10-12 lbs. avg., 16½¢; 12-14 lbs. avg., 14¢; 14-16 lbs. avg., 13¢. Sweet pickled, 6-8 lbs. avg., 18½¢; 8-10 lbs. avg., 17¢; 10-12 lbs. avg., 15¾¢; 12-14 lbs. avg., 13½¢; 14-16 lbs. avg., 12½¢.

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, April 19, 1922.—Wholesale prices on green and sweet pickled pork cuts in New York City are reported as follows: Pork loins, 27¢; green hams, 8-10 lbs., 26¢; 10-12 lbs., 25½¢; 12-14 lbs., 25¢; green clear bellies, 8-10 lbs., 17¢; 10-12 lbs., 16¢; 12-14 lbs., 16¢; green rib bellies, 10-12 lbs., 17¢; 12-14 lbs., 16¢; sweet pickled clear bellies, 6-8 lbs., 16¢; 8-10 lbs., 16¢; 10-12 lbs., 15½¢; 12-14 lbs., 15¢; sweet pickled rib bellies, 10-12 lbs., 15½¢; 12-14 lbs., 15¢; sweet pickled hams, 8-10 lbs., 26¢; 10-12 lbs., 25¢; 12-14 lbs., 25¢; dressed hogs, 16½¢; city steam lard, 10¼¢; compound, 13½¢.

Western prices on green cuts are as follows: Pork loins, 8-10 lbs., 23¢; 10-12 lbs., 22¢; 12-14 lbs., 21¢; 14-16 lbs., 20¢; skinned shoulders, 13½¢; boneless butts, 26¢; Boston butts, 18¢; lean trimmings, 16¢; regular trimmings, 7¢; spareribs, 12¢; neck ribs, 4¢; kidneys, 5¢; livers, 2¢; pig tongues, 13¢; pig tails, 11¢.

NEW YORK LARD EXPORTS.

Exports of lard from New York from April 1 to April 18, 1922, according to unofficial reports, were 17,621,000 lbs., tallow 746,000 lbs., greases 1,310,000 lbs., and stearine, none.

Packinghouse By-Products Markets

Blood.

Chicago, April 19, 1922.

This week one car of blood was reported sold at \$3.50 Chicago, but in general the market has been very inactive on account of a lack of buyers.

	Unit ammonia.
Ground	\$3.00@3.25
Crushed and unground	2.50@2.75
Ground concentrated tankage	2.75@3.00
Unground	2.25@2.50

Digester Hog Tankage Materials.

There has been very little trading in digester stocks as the manufacturers are not interested, on account of the scarcity of orders from the trade for digester tankage and the lack of demand for it, largely because of the condition of the roads in the country.

	Unit ammonia.
Ground, 11½ to 12% ammonia	\$2.90@3.15
Unground, 10 to 11% ammonia	2.50@2.75
Unground, 7 to 9% ammonia	2.50@2.75

Fertilizer Tankage Materials.

In high grade fertilizer stocks there is very little trading, but there has been a fair demand for low grade stocks, particularly from renderers, provided that trade can be effected with buyers' ideas, which are lower.

	Unit ammonia.
High grade, ground, 10-11% ammonia	\$2.30@2.50
Lower grade, unground, 6-9% ammonia	2.00@2.15
High grade, unground	2.00@2.20
Medium grade, unground	1.75@1.90
Low grade and country rend., unground	1.50@1.65
Bone tankage, unground	1.50@1.75
Hoof meal	2.10@2.25
Liquid stick	1.75@2.00
Hair tankage, dry, unground	1.00@1.25
Garbage, tankage, ground75@1.00

Bone Meals.

The trading has been light. The spring fertilizer season is practically over, and as the natural demand for bone meals is in the fall it is anticipated that this product will be in better position by June 1.

	Per ton.
Raw, bone meal	\$28.00@30.00
Steamed, ground	22.00@24.00
Steamed, unground	14.00@16.00
Grinding hogs, pig toes, waste bones, dry	20.00@22.00

Cracklings.

The market is easier, beef cracklings being off considerably but there is still a fair demand for pork.

	Per ton.
Pork, according to grease and quality	\$55.00@65.00
Beef, according to grease and quality	40.00@45.00

Glue and Gelatine Stocks.

Buyers are few and there has been no active interest shown except at low figures.

	Per ton.
Calf stock	\$35.00@40.00
Edible pig skin strips	55.00@60.00
Rejected manufacturing bones	45.00@50.00
Horn piths	25.00@30.00
Cattle jaws, skulls and knuckles	28.00@30.00
Junk and hotel kitchen bones	20.00@22.00
Hog, calf and sheep bones	22.00@24.00
Sinews, pizzels and hide trimmings	18.00@20.00
Sheep trimmings	10.00@12.00

Hoofs, Horns and Mfg. Bones.

For fertilizer purposes the market in rough ammoniates is still very dull. Hoof meal stock can be got at prices from \$20 to \$22 per ton.

	Per ton.
No. 1 horns	\$235.00@255.00
No. 2 horns	175.00@215.00
No. 3 horns	100.00@150.00
Culls	25.00@30.00
Hoofs, black and stripped	22.00@24.00
Hoofs, white	40.00@45.00
Round shin bones, unassorted, heavies	60.00@65.00
Round shin bones, unassorted, lights	50.00@55.00
Flat shin bones, unassorted, heavies	55.00@60.00
Flat shin bones, unassorted, lights	45.00@50.00
Thigh bones, unassorted, heavies	60.00@65.00
Thigh bones, unassorted, lights	45.00@50.00

Hog Hair.

There has been no demand for coiled or field dried hair from hair manufacturers. For fertilizer and building purposes it is possible to secure it around 1 cent per lb. f. o. b. shipping points. It has been quoted at \$25 to \$28 per ton delivered at buyer's shipping points.

Pig Skin Strips.

The market is quiet. Buyers' ideas on edible are 3¼@3½ cents per lb., and sellers' ideas are half a cent higher and so there has been very little trading.

Statistics of Cottonseed and Products

The U. S. Census Bureau reports cotton seed received, crushed and on hand, and cotton seed products manufactured, shipped out, on hand, and exported covering the eight-months period ending March 31, 1921 and 1922, with comparisons as follows:

State.	Received at mills*		Crushed		On hand	
	Aug. 1 to March 31, 1922.	1921.	Aug. 1 to March 31, 1922.	1921.	at mills March 31, 1922.	1921.
United States	2,850,258	3,800,343	2,840,431	3,525,628	107,058	302,926
Alabama	159,312	101,829	156,752	94,774	6,535	7,374
Arkansas	224,901	316,385	222,346	295,385	4,178	21,770
Georgia	305,046	426,030	302,856	406,097	15,540	25,434
Louisiana	96,529	116,237	94,942	114,450	1,318	3,684
Mississippi	318,505	305,538	315,839	291,939	4,988	15,245
North Carolina	288,909	294,766	280,941	271,469	8,891	22,500
Oklahoma	153,665	358,750	151,716	310,897	5,441	49,033
South Carolina	244,995	328,301	245,958	304,759	9,504	30,560
Tennessee	238,277	226,735	234,674	213,396	4,699	15,544
Texas	717,968	1,187,758	725,787	1,108,232	30,490	86,427
All other	162,091	138,214	168,560	114,290	15,564	25,346

*Includes seed destroyed at mills but not 99,821 tons and 30,084 tons on hand Aug. 1, nor 113,217 tons and 52,306 tons reshipped for 1922 and 1921, respectively.

Cotton seed products manufactured, shipped out and on hand:

Item.	Year.	On hand Aug. 1,		Produced Aug. 1 to Mar. 31,		Shipped out Aug. 1 to Mar. 31,		On hand Mar. 31.
		1922.	1921.	1922.	1921.	1922.	1921.	
Crude oil, pounds.....	1922	*18,762,794	22,620,357	875,676,292	1,126,063,845	839,789,051	1,009,637,501	*60,088,993
	1921							164,326,600
Refined oil, pounds.....	1922	†228,263,633	297,741,580	†739,021,432	871,943,048			†299,592,981
	1921							368,293,901
Cake and meal, tons.....	1922	36,303	133,475	1,290,744	1,550,508	1,148,975	1,508,480	178,072
	1921							175,503
Hulls, tons	1922	73,280	73,280	865,694	833,039	833,039	833,039	105,935
	1921							113,264
Linters, 500-lb. bales.....	1922	124,377	176,316	375,175	389,117	354,869	301,048	144,683
	1921							204,385
Hull fiber, 500-lb. bales.....	1922	30,676	150,659	37,989	75,321	28,696	80,985	39,989
	1921							144,995
Grabbots, notes, etc., 500-lb. bales.....	1922	6,620	10,348	9,787	10,348	9,234	11,403	7,173
	1921							11,403

*Includes 4,346,848 and 5,894,541 pounds held by refining and manufacturing establishments and 5,507,880 and 9,399,235 pounds in transit to refiners and consumers Aug. 1 and March 31, respectively.

†Includes 5,884,465 and 7,302,866 pounds held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 7,969,713 and 4,939,726 pounds in transit to manufacturers of lard substitute, oleomargarine, soap, etc., Aug. 1 and March 31, respectively.

‡Produced from 801,636,717 pounds crude oil.

Exports of cotton seed products for eight months ending March 31: Oil, 225,479,449 lbs.; cake and meal, 166,748 lbs.; linters, 32,347 running bales.

EXPORTS OF VEGETABLE OILS.

Exports of vegetable oils from the port of New York during the month of February, 1922, by countries of destination, were as follows:

COTTON SEED OIL—Scotland, 180 lbs.; Bermuda, 48 lbs.; Cuba, 10,000 lbs.; French West Indies, 4,163 lbs.; Haiti, 300 lbs.; Brazil, 30 lbs.; Dutch Guiana, 4,400 lbs.; total, 19,121 lbs.

COCOANUT OIL—Honduras, 320 lbs.; Mexico, 24,253 lbs.; Newfoundland, 112 lbs.; Cuba, 243,553 lbs.; Colombia, 8,242 lbs.; Japan, 5,446 lbs.; total, 282,106 lbs.

LINSEED OIL—Costa Rica, 1,168 lbs.; Guatemala, 750 lbs.; Honduras, 8,873 lbs.; Panama, 1,612 lbs.; Salvador, 3,826 lbs.;

Mexico, 26,658 lbs.; Newfoundland, 3,919 lbs.; Bermuda, 355 lbs.; Jamaica, 2,495 lbs.; other British West Indies, 375 lbs.; Cuba, 31,860 lbs.; Dominican Republic, 5,524 lbs.; Dutch West Indies, 400 lbs.; Haiti, 8,350 lbs.; Virgin Islands, 475 lbs.; Chile, 8,090 lbs.; Colombia, 13,969 lbs.; Ecuador, 1,932 lbs.; Venezuela, 24,248 lbs.; total, 144,969 lbs.

CORN OIL—Belgium, 9,500 lbs.; Greece, 38,000 lbs.; Costa Rica, 6,225 lbs.; Guatemala, 8,925 lbs.; Panama, 27,025 lbs.; Bermuda, 360 lbs.; Jamaica, 94,820 lbs.; Trinidad, 12,000 lbs.; other British West Indies, 1,900 lbs.; Cuba, 113,127 lbs.; Dominican Republic, 48,690 lbs.; Dutch West Indies, 5,630 lbs.; French West Indies, 57,000 lbs.; Haiti, 11,995 lbs.; Virgin

Islands, 150 lbs.; Argentina, 19,000 lbs.; Dutch Guiana, 370 lbs.; New Zealand, 3,000 lbs.; British South Africa, 52,145 lbs.; total, 510,362 lbs.

COCOA BUTTER OIL—Panama, 36 lbs.; Mexico, 83 lbs.; Jamaica, 48 lbs.; Cuba, 1,928 lbs.; Colombia, 384 lbs.; Japan, 23,136 lbs.; total, 25,615 lbs.

OTHER VEGETABLE OILS AND FATS—Total, 70,959 lbs.

VEGETABLE OIL IMPORTS BY COUNTRIES.

Imports of vegetable oils at New York in February, 1922, are reported as follows, by countries of source:

COCOA BUTTER OIL—Germany, 426,455 lbs.; Netherlands, 1,317,478 lbs.; Sweden, 33,068 lbs.; total, 1,777,001 lbs.

LINSEED OIL—Belgium, 39,483 gal.; Netherlands, 356,515 lbs.; England, 736,510 lbs.; Scotland, 5,130 lbs.; total, 1,137,638 lbs.

OLIVE OIL—France, 14,372 gal.; Greece, 17,529 gal.; Italy, 97,528 gal.; Spain, 30,690 gal.; Palestine, 55 gal.; Algeria, 1,742 gal.; total, 161,916 gal.

PEANUT OIL—Hong Kong, 4,063 gal.; total, 4,063 gal.

OTHER EXPRESSED OILS—Total, \$6,849.

COTTON OIL SPLIT ON TARIFF.

President Patrick S. Grogan of the Interstate Cottonseed Crushers' Association recently issued a statement protesting against any duty on foreign vegetable oils. This was consistent with the action of the recent special meeting of the Interstate Cottonseed Crushers' Association at New Orleans, which voted such a duty as prejudicial to the interests of cotton oil abroad. On the other hand the Southern Tariff Association, together with various oil mill representatives, met recently with members of the Senate agricultural bloc to protest against the free importation of vegetable oils for non-edible purposes, and the proposed rates of 3¢ on unshelled and 1½¢ on shelled peanuts. Rates of 1 cent on unshelled peanuts and 4 cents on shelled were asked.

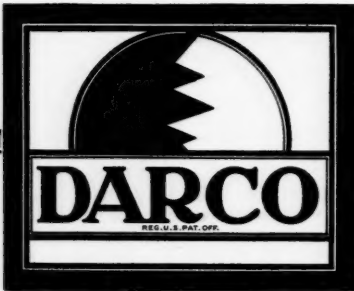
NEW SLANT ON OIL TARIFF.

Representatives of soap manufacturers are seeking the adoption of a provision governing the importation of free vegetable oils, permitting them to give bond that the oils admitted free of duty will not be used for other than soap purposes. Such a plan as this is being worked out by the finance committee experts to cover importations of free carpet wools, and the soap manufacturers declare it could also be made applicable to vegetable oil imports.

In the event that their request is denied they will have to pay the duties provided upon foreign vegetable oils and then seek a refund upon a showing of proof that they were used in soap making. The rates provided for these oils for edible purposes are 3 cents per pound on soya bean and cottonseed oil and 4 cents per pound for cocoanut and peanut oil. Final action has not been taken upon copra, but the belief is that it will be retained upon the free list.

EDIBLE OIL FROM CRUDE CORN OIL.

"The Preparation of An Edible Oil from Crude Corn Oil," is the title of a new bulletin issued by the U. S. Department of Agriculture, in which is summed up the result of its investigations into the preparation of edible oil. There is given an account in considerable detail of the various processes in use. And there are also discussed certain experiments on the refining of corn oil under different modifications of the usual methods. The economies of the proposed methods are noted and compared, and there is presented a detailed plan of a commercial refining plant.



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VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Operations Increased Slightly—Market Easier—Some May Liquidation—Government Report Confusing—Sentiment Divided—Cash Trade Generally Slow.

The past week trading in cottonseed oil futures on the New York Produce Exchange broadened slightly compared with operations of late, and with a good class of selling on, prices sold off about $\frac{1}{4}$ c per lb. compared with the previous week, and showed a loss of about a half cent a pound from the highs of April. Selling pressure was not aggressive, but there was some liquidation from sources that have been acting for the leading longs, particularly in the May delivery, and while the character of the buying was good, the absorptive power was on a scale down and not of a kind to stay the declines.

While the undertone was easier, the market did not present any undue weakness, and the setback was more or less a reflection, it was felt, of the setback in lard, and the disappointing government report. Another feature that had considerable bearing was the failure of the cash demand to show any material improvement for either oil or compound, and the continued holding off attitude of con-

sumers. Crude oil eased $\frac{1}{4}$ c per lb. compared with the previous week, with some sales registered at $9\frac{3}{4}$ c in the Southeast, while the market in the valley and in Texas was purely nominal.

Looking Up in Cotton Belt.

In the cotton belt the week was more favorable than for several preceding weeks, according to the government, and preparation of the soil and for planting made better progress. All told, there was little of an encouraging nature in the way of news for the longs, but at the same time the statistical position for the long pull is sufficiently strong to prevent any undue enthusiasm on the short side. Compound was quoted from $12\frac{3}{4}$ to $13\frac{1}{4}$ c, while city lard at New York was $10\frac{3}{4}$ c nominal, prime Western lard around $11\frac{1}{2}$ c, and Middle Western slightly under $11\frac{1}{4}$ c, so that the competing basis of compound has not improved to any extent. No undue activity was noticeable in the outside oils, while tallow was unchanged at $6\frac{1}{2}$ c for special loose and 7c for extra at New York, and oleo stearine again sold at $8\frac{3}{4}$ c.

The government report showed consumption of about 190,000 bbls. of refined oil during March, whereas general expectations had been for a disappearance of 200,000 bbls. As far as the disappearance of refined oil was concerned, the figures were close enough to expectations to have been a standoff, were it not for some peculiar developments in the crude oil figures, which apparently lacked explanation.

Interpret Report Bearishly.

In the March report the government figures showed a disappearance up to March 1 of roughly 45,000,000 lbs. of crude oil, which the trade had taken as meaning exported, but the government report issued on April 17 showed that the crude disappearance to April 1, aside from that which went into refined oil, was only 33,500,000 lbs., or roughly $11\frac{1}{2}$ million lbs. less than what the previous report showed had disappeared, or the equivalent of nearly 30,000 bbls. As a result, in many quarters there was a disposition to look upon the oil disappearance during March as only 160,000 bbls., and as the majority figure that the April consumption will be smaller than that of March, a bearish interpretation was placed upon the report.

The seed receipts during the month were surprisingly small at 65,000 tons. The consumption of oil in domestic channels for eight months has been 1,670,000 bbls. compared with 2,002,000 bbls. the same time last year, and reducing the amount of seed on hand to crude oil and crude oil on hand to refined, the visible supply of refined oil was apparently 960,000 bbls., or about 160,000 bbls. monthly for the next six months, or before new oil is available. The latter calculation does not take into account what seed might be received after April 1, but at any rate no large seed receipts appear probable, and unless the consumption of oil drops sharply during the warm summer months, the

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The Gulf & Valley Cotton Oil Co., Ltd., New Orleans, La.
The International Vegetable Oil Co., Savannah, Ga.

strong statistical position might easily come to the front rapidly.

Cottonseed Census Report.

The government report, in full, follows:

COTTONSEED	1921-22.	1920-21.
Stock Aug. 1, tons.....	100,000	30,000
Received at mills, 8 mos.....	2,850,000	3,800,000
Crushed same time.....	2,840,000	3,526,000
On hand March 31.....	107,000	303,000
CRUDE OIL		
Stock Aug. 1, lbs.....	18,703,000	22,620,000
Produced 8 mos.....	875,676,000	1,126,064,000
Shipped out same time.....	839,789,000	1,009,638,000
On hand March 31.....	60,089,000	164,327,000
REFINED OIL		
Stock Aug. 1, lbs.....	228,264,000	237,742,000
Produced 8 mos.....	739,021,000	871,943,000
Stock March 31.....	299,592,000	368,294,000
COTTONSEED OIL EXPORTS		
8 mos.....	65,540,000	225,479,000
COTTONSEED OIL CONSUMPTION		
Stocks of ref. oil Aug. 1, lbs.....	237,742,000	237,742,000
Production, 8 mos.....	739,021,000	871,943,000
Total supply.....	976,763,000	1,109,685,000
Exports, 8 mos.....	225,479,000	225,479,000
Stocks March 31.....	368,294,000	368,294,000
Total exports and stocks.....	593,773,000	593,773,000
Balance dom. consumption, 8 mos.....	575,842,000	179,000
March domestic, equal bbls.....	179,000	179,000
Domestic consumption, 8 mos.....	1,838,000	87,000
Exports, March, bbls.....	87,000	504,000
Consumption domestic and ex-ports, 8 mos.....	1,670,000	2,002,000

*Exports this year for seven months.

Weather Conditions and Cotton.

The government's weekly weather report said of cotton:

The weather was more favorable in the cotton belt than for several preceding weeks and consequently the preparations of the soil and planting made better progress. Planting was under way during the week on the coastal plain of North Carolina and was begun at points in Tennessee and southeastern Oklahoma. Planting has been nearly finished in south Georgia, where the condition of the early planted crop is reported as good and chopping out has begun. The condition and progress of early planted cotton in south Texas, however, is only poor to fair due to dry weather and high winds. Germination of the later planted is slow in Florida on account of lack of moisture.

Texas: Cotton planting in scattered localities. Advanced to Red River Valley in East; condition and progress of early planted poor to fair on account of dry weather and high winds.

Oklahoma: Cotton planting begun in Southeast, soil moisture adequate.

Georgia: Cotton nearly all planted in Southern division. Good progress in Central division. Condition good. Preparations and planting now progressing favorably in North.

Alabama: Cotton planting progressed rapidly in South. Slowly in North. Some cotton up to good stands in South.

Mississippi: Preparations for and planting cotton through the state.

Louisiana: Weather favorable for work. Planting cotton made good progress.

Arkansas: Cotton planting just beginning in most portions.

Tennessee: Planting cotton just begun in places.

North Carolina: Planting cotton in Southern coastal plain.

South Carolina: Cotton planting general with fair to good stands in East, Central and South.

COTTONSEED OIL—Market transactions:

Thursday, April 13, 1922.

Spot	Sales.	Range.	Closing.
		High. Low.	Bid. Asked.
Spot	1150 a 1180
April	1155 a 1170
May	800 1151 1150 1150 a 1154	
June	100 1145 1145 1140 a 1145	
July	700 1149 1142 1143 a 1145	
Aug.	700 1147 1141 1141 a 1143	
Sept.	800 1140 1138 1138 a 1139	
Oct.	400 1047 1045 1046 a 1046	
Nov.	941 a 943

Total sales, including switches, 3,500 Prime Crude, S. E. 1,000 nominal.

Friday, April 14, 1922.

Holiday—no market.

Saturday, April 15, 1922.

Spot	Sales.	Range.	Closing.
		High. Low.	Bid. Asked.
Spot	1150 a 1180
April	1155 a 1165
May	200 1148 1146 1147 a 1149	
June	1133 a 1140
July	800 1142 1139 1139 a 1143	
Aug.	1700 1137 1135 1137 a 1139	
Sept.	300 1130 1129 1132 a 1136	
Oct.	1045 a 1048
Nov.	942 a 950

Total sales, including switches, 3,200 Prime Crude, S. E. 1,000 nominal.

Monday, April 17, 1922.

Spot	Sales.	Range.	Closing.
		High. Low.	Bid. Asked.
Spot	1125 a 1175
April	1160 a 1165
May	3900 1157 1150 1149 a 1152	
June	1135 a 1145
July	2600 1151 1142 1141 a 1142	
Aug.	600 1148 1139 1138 a 1140	
Sept.	2400 1145 1135 1134 a 1135	
Oct.	1100 1065 1055 1055 a 1058	
Nov.	400 965 960 954 a 960	

Total sales, including switches, 12,200 Prime Crude, S. E. 1,000 nominal.

Tuesday, April 18, 1922.

Spot	Sales.	Range.	Closing.
		High. Low.	Bid. Asked.
Spot	1125 a 1160
April	1145 a 1158
May	5100 1147 1130 1130 a 1133	
June	1120 a 1129
July	6500 1136 1125 1128 a 1129	
Aug.	2700 1127 1120 1125 a 1127	
Sept.	4200 1130 1118 1120 a 1121	
Oct.	2100 1050 1042 1045 a 1047	
Nov.	1000 958 955 953 a 963	

Total sales, including switches, 21,600 Prime Crude, S. E. 975 sales.

Wednesday, April 19, 1922.

Spot	Sales.	Range.	Closing.
		High. Low.	Bid. Asked.
Spot	1125 a 1155
April	1135 a 1155
May	2300 1130 1123 1128 a 1130	
June	500 1117 1115 1115 a 1119	
July	3800 1124 1118 1122 a 1124	
Aug.	1400 1120 1115 1120 a 1122	
Sept.	2100 1115 1110 1115 a 1118	
Oct.	300 1048 1037 1047 a 1050	
Nov.	600 950 940 950 a 960	

Total sales, including switches, 11,400 Prime Crude, S. E. 950-975.

Thursday, April 20, 1922.

Closed with net gains of 6@10 points. Sales, 5,960 bbls. May was switched to July at 5 points and to August at 9 points. Prime crude, 9.50c; sales prime summer yellow spot, 11.25@11.95c; May, 11.35c; July, 11.39c; September, 11.25c, all bid.

SEE PAGE 38 FOR LATER MARKETS.

COCOANUT OIL—Trade was quiet, and while there was some demand for Manila or domestic July-August-September coast,

The Procter & Gamble Co.

Refiners of All Grades of

COTTONSEED OIL

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Venus, Prime Summer White

Jersey Butter Oil

Aurora, Prime Summer Yellow

Puritan, Winter Pressed Salad Oil

White Clover Cooking Oil

Marigold Cooking Oil

Sterling, Prime Summer Yellow

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25 Beaver Street

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Cotton Seed Products

Cotton Oil Options on the New York Produce Exchange

COTTONSEED OILS

- Union Pure Salad Oil
- Union Choice Butter Oil
- Supreme White Butter Oil
- I.X.L. Cooking Oil
- Aco White Cooking Oil
- A.C.O. Co. Choice Summer White
- B Prime Summer White
- Sun Prime Summer Yellow
- Union Cottonseed Stearine

OTHER OILS

- Refined deodorized Coconut Oil
- Refined deodorized Peanut Oil
- Refined deodorized Corn Oil

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buyers and sellers were slightly apart in their ideas. A slightly easier tone in cotton oil had little or no influence, and the cocoanut oil market on the whole was very steady. At New York Ceylon in barrels was quoted at 8¾@9c; tanks, coast, 7¼c; Cochin, barrels, 9¼@9½c; tanks, 8½c, and edible barrels, New York, 10½@11c.

SOYA BEAN OIL.—Aside from offerings from the Orient about 6.55c c. i. f. New York, April-May shipment, in bond, trade in this oil was dull and featureless. Spot supplies at New York were reported extremely light. Crude in barrels was quoted at New York at 10¼@11c; blown at 11c; deodorized, 12½@12¾c, and Pacific coast tanks, 9¼c.

PEANUT OIL.—The market was steady, and while some sales last week occurred at 9½c for domestic oil, sales were reported at 9¾c this week, with offerings moderate. Oriental oil was purely nominal. At New York crude in barrels was quoted at 11¼c; tanks f. o. b. the mill, 9¾@10c, and refined in barrels, New York, 12½@13c.

CORN OIL.—The market was about steady with trade small. Some business was reported in crude from the West with sellers asking 9¾c f. o. b. Chicago. At New York crude in barrels was quoted at 11c; tanks, Chicago, 9¾@10c; refined, barrels, New York, 12½@12¾c, and in cases about \$1.19 per gallon.

PALM OIL.—The market remains quiet and about steady with lagos spot, New York, 7¼@8c; shipment, 7½@7¾c, and Niger, 5¼@6c.

PALM KERNEL OIL.—There was no evidence of any new business and imported was quoted at 8½c at New York.

COTTONSEED OIL.—Demand was slow. Prime summer yellow, spot barrels, New York, 12c; southeast crude, 9¾c; valley and Texas nominal. Bleachable tanks, f. o. b. mill, 10½@10¾c.

NEW YORK COTTON OIL EXPORTS.

Exports of cottonseed oil from New York from April 1 to April 18, 1922, according to unofficial reports were 1,350 lbs.

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., April 20, 1922.—Prime crude cottonseed oil was steady at 9¼c. Offerings were light. There was more inquiry for refined oil. Meal has been strong with 7%, \$46.00 per ton; 8%, \$49.00; loose hulls, \$11.25; sacked, \$13.00, all short ton f. o. b. interior points.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., April 20, 1922.—Crude cotton seed oil was inactive and dull, nominally 9½c Valley. Meal was strong with sales of 43 per cent May shipment \$52.50 f. o. b. Memphis. Hulls were \$11.00 f. o. b. Memphis.

CHEMICALS AND SOAP SUPPLIES.

(Special Letter to The National Provisioner.)

New York, April 18, 1922.—Latest quotations on chemicals and soapmakers' supplies are as follows:

Seventy-four to 76% caustic soda, 3¼@4c lb.; 60% caustic soda, 3¾@3½c lb.; 98% powdered caustic soda, 4¾@4¼c lb.; 48% carbonate of soda, 2½c lb.; 58% carbonate of soda, 2@2½c lb.; talc, 1¼@2c lb.

Clarified palm oil, in casks, 2,000 lbs., 8½@8¾c lb.; commercial yellow olive oil, \$1.12@1.20 gal.; olive oil foots, 9@9½c lb.; Cochin cocoanut oil, 10½@10¾c lb.; Ceylon, cocoanut oil, 9¼@9½c lb.

Prime summer yellow cottonseed oil, 13@13½c lb.; soya bean oil, 11½@12c lb.; corn oil, nominal, 11½@11¾c lb.; peanut oil, in bbls., New York, deodorized, 12½@13c lb.; peanut oil, crude, tanks f. o. b. mills, 10@10¼c lb.

Prime city tallow (special), 6½c lb.; dynamite glycerine, nominal, 13@13¼c lb.; saponified glycerine, nominal, 8¾@9c lb.; crude soap glycerine, nominal, 7¾c lb.; chemically pure glycerine, nominal, 15½@16c lb.; prime packers' grease, nominal, 5¼@5½c lb.

NEW BOOK ON PALM OIL.

The need for researches on oil palm problems and the practical direction that they ought to take is pointed out in a new book entitled "Oil Palms and Their Fruit," written by Dr. A. A. L. Rutgers, director of the general experimental station of the A. V. R. O. S., Medan, Sumatra, and Edmond Le Plae and Paul Tingey, and published by Griffith & Company, London.

Although West Africa is the source of the world's supplies of palm kernels and palm oil, and great areas are still unexploited, this book shows that the oil palm has been introduced into Sumatra on a commercial scale, that small exports are being made and there are large plans for development there. While in West Africa a little modern machinery is being used in the manufacture of oil, the most is prepared by wasteful native methods. The West African governments are going to have to organize research on a larger scale in the near future.

FOREIGN EXCHANGE SITUATION.

Editor's Note.—This statement is prepared weekly by the Institute of American Meat Packers from information obtained from The Merchants Loan & Trust Company, Chicago, Ill.

Country.	Monetary unit.	Par value in U. S. money.	Value on April 20.
Austria—Krone	\$.203	.000140
Belgium—Franc193	.0863
Czecho-Slovakia—Krone0199
Denmark—Krone268	.2125
Finland—Finnmark193	.0190
France—Franc193	.0933
Germany—Mark238	.0036
Great Britain—Pound	4.866	4.42114
Greece—Drachma193	.0450
Italy—Lira193	.0545
Japan—Yen498	.4750
Jugo-Slavia—Krone0033
Netherlands—Florin402	.38
Norway—Krone208	.19
Poland—Polish Mark000270
Roumania—Leu193	.0075
Russia—Rouble515
Servia—Dinar193	.0133
Spain—Peseta193	.1557
Sweden—Krona268	.26
Switzerland—Franc193	.1947
Turkey—Turkish Pound	4.40

*No par of exchange has been determined upon and will probably not be fixed until after the Allies have decided upon all of the requirements from those countries.

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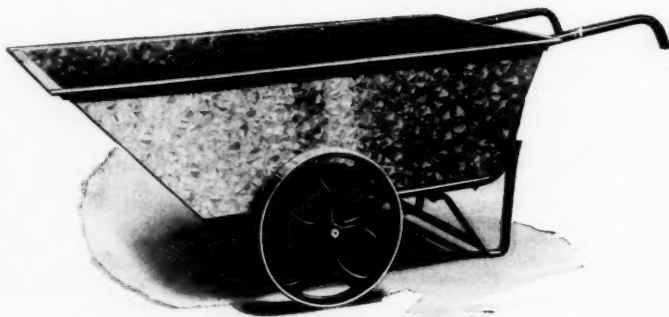
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EAT MORE LAMB CAMPAIGN.

(Continued from page 20.)

there is in raising pigs and calves. Yet it sometimes occurs to me, from my observation, that not nearly as much attention is paid to either the breeding of hogs or cattle. Through this improved breeding better prices can be obtained, better mutton can be produced, and greater demand in consequence will follow.

Eat More Mutton and Lamb.

"Mutton and lamb meat is the best meat in the market, or should be, for the use of any individual, no matter what his station in life. It has more nutriment in it to the square inch than either hog meat or cattle meat. It was the meat of the fathers clear back through the Biblical period, and there is no reason why it should not be the choice meat of the present, and it will be when the proper care is given to its pro-

duction. I am of the opinion that it is growing in favor from day to day.

"I have been asked many times who were the greater users of lamb and mutton, the private family, the hotel, or the restaurant. It is difficult to answer this, for the reason that these vary in different communities. In my opinion, however, there are many more housewives buying lamb today than formerly, and the consumption is increasing gradually in proportion among all classes.

"The outlook for the coming season for the marketing of lamb is good. In my opinion, lambs should be marketed as early as possible, when in proper condition, neither too fat nor to lean. The medium fat lamb is the best for the market and the most satisfactory to the consumer. There is a difference of opinion in different communities as to the proper weight the lamb should have at the time of its marketing. I think the desirable weight in the Washington and Baltimore markets is from 70 to 80 pounds alive. Further east and through New England it is greater than this. This, too, is largely a matter of taste."

CANADIAN HOG MARKETS.

Sales of hogs at chief Canadian centers for the week ending April 12, 1922, are reported as follows by the Market of Intelligence Division of the Dominion Department of Agriculture with top prices for selects, as compared to a week and a year ago:

	—Sales—		—Top price selects—	
	Week ending week, Apr. 12, 1921.	Week ending week, Apr. 6, 1921.	Week ending week, Apr. 12, 1921.	Week ending week, Apr. 6, 1921.
Toronto (U. S. Y.)...	5,085	4,532	5,131	\$14.00 \$14.00 \$13.75
Montreal (Pt. St. Chs.)...	1,854	1,500	1,139	14.50 15.00 14.00
Montreal (E. End)...	1,122	415	962	14.50 15.00 14.00
Winnipeg...	1,950	2,462	3,666	13.00 14.00 11.50
Calgary...	1,407	529	1,079	11.25 13.25 11.00
Edmonton...	630	659	1,223	11.00 13.50 10.50
Prince Albert...	43	...	237	11.75 11.25
Moose Jaw...	136	...	252	12.85 11.25

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products were firm and late in the week showed persistent strength in hogs. There was absence of pressure on the market and scattered commission house demand, partly due to grain firmness and covering shorts, with packers doing little. English lard market steadied toward close of the week. Cash trade was dull and also domestic and export trade.

Cottonseed Oil.

Cottonseed oil was quiet and very steady without any particular feature, market following lard, May holders switching to distant months. Southeast crude cottonseed oil sold for 9½ cents. The cash trade was very disappointing.

Quotations on cottonseed oil at Thursday noon were: May, \$11.38@11.50; July \$11.38@11.41; August, \$11.35@11.39; September, \$11.30@11.35; October, \$10.55@10.58; November, \$9.41@9.43.

Tallow.

Special loose, sales, 6½c.

Oleo Stearine.

Sales, 8¼c; extra oleo oil, 10¼c.

FRIDAY'S GENERAL MARKETS.

New York, April 21, 1922.—Spot lard at New York, prime western, \$11.70@11.80; Middle West, \$11.25@11.30; city steam, \$10.87; refined continent, \$12.75; South American, \$13.00; Brazil, kegs, \$14.00; compound, \$13.50.

Marseilles Oil.

Marseilles, April 21, 1922.—Copra fabrique,—fr.; copra edible,—fr.; peanut fabrique,—fr.; peanut edible,—fr.

Liverpool Provision Markets.

Liverpool, April 21, 1922.—(By Cable.)—Quotations today: Shoulders, square, 84s; shoulders, picnic, 76c; hams, long cut, 132s; hams, American cut, 132s; bacon, Cumberland cut, 96s; bacon, short backs, 82s; bacon, Wiltshire, 97s; bellies, clear, 82s; Australian tallow, 38s 6d@39s; spot lard, 64s 6d.

Hull Oil Markets.

Hull, England, April 21, 1922.—(By Cable.)—Refined cottonseed oil, 44s; crude, 38s 6d.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to April 21, 1922, show exports from that country were as follows: To England, 86,105; to the Continent, none; to other ports, none. Exports for the previous week were as follows: To England, 58,773; to the Continent, none; to other ports, none.

TO STUDY OUR FOREIGN TRADE.

Resolutions have recently been introduced in the House and Senate at Washington providing:

"A joint committee of Congress be created, to be composed of six members from each branch, whose duty it shall be to investigate existing conditions of industry and commerce in the United States and the markets of foreign countries, insofar as the same directly affecting industry and commerce of the United States including question as to production distribution, labor and business methods and to report to Congress and to suggest such legislation, if any, as it may deem best upon these subjects with a special reference to the most effective ways and means to revive industry and to stimulate foreign and domestic trade, to stabilize business conditions as to the future, to minimize the danger and distress of recurring periods of business depression with their resultant cycles of general unemployment, and to define the rights and limitations of cooperative organizations as distinguished from illicit combinations in restraint of trade."

CHICAGO PORK QUOTATIONS.

Wholesale prices of cured pork and pork products, per 100 pounds, for the week ending April 7, 1922, with comparisons, are quoted by the U. S. Bureau of Markets as follows, at Chicago:

	Apr. 7.	Mar. 31.	Mar. 10.
Hams, smoked, 14-16 average, \$28.00-30.00	\$27.50-30.00	\$28.00-29.50	
Hams, fancy, 14-16 average, 30.00-32.50	30.00-32.50	32.00-32.50	
Picnics, smoked, 4-8 average, 15.50-17.50	15.50-17.50	16.50-19.50	
Bacon, breakfast, 6-8 average, 25.00-27.00	25.00-26.50	26.00-29.00	
Bacon, fancy, 6-8 average, 32.50-36.00	32.00-36.00	34.00-36.00	
Bellies, D. S., 15.00-15.50	15.75-16.50	15.00-17.00	
Backs, D. S., 14-16 average, 11.50-12.50	12.50-13.00	12.50-14.00	
Pure lard, Hercules, 11.50-13.25	12.00-13.25	13.50-14.00	
Compound lard, tierces, 13.00-14.00	13.50-14.00	14.00-14.50	

PACKERS PURCHASES.

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	5,662	13,900	12,252
Swift & Co.	6,190	14,200	14,150
Morris & Co.	4,861	10,900	7,270
Wilson & Co.	4,382	8,700	3,581
Anglo-Amer. Prov. Co.	585	6,700	
G. H. Hammond Co.	2,295	6,200	
Libby, McNeill & Libby	603		
Brennan Packing Co.	5,000 hogs; Miller & Hart, 4,500 hogs; Independent Packing Co., 5,400 hogs; Boyd, Lunham & Co., 5,900 hogs; Western Packing & Provision Co., 7,600 hogs; Roberts & Oake, 4,600 hogs; others, 11,700 hogs.		

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,758	733	8,444	6,812
Cudahy Packing Co.	2,485	648	5,522	5,193
Fowler Packing Co.	354	19		
Morris & Co.	3,392	862	6,235	2,187
Swift & Co.	3,297	656	7,428	4,561
Wilson & Co.	2,745	302	5,817	7,078
Local butchers	602	314	1,007	52

OMAHA.

	Cattle.	Hogs.	Sheep.
Morris & Co.	2,324	4,224	3,292
Swift & Co.	4,282	5,340	3,826
Cudahy Packing Co.	4,304	8,763	4,345
Armour & Co.	4,201	7,663	6,482
Dold Packing Co.	1,735	4,208	716
Ogden Packing Co.			
Swartz & Co.		657	
J. W. Murphy		9,910	
Others	2,458		5,618

ST. LOUIS.

	Cattle.	Hogs.	Sheep.
Armour & Co.	3,311	6,492	947
Swift & Co.	2,492	7,619	1,146
Morris & Co.	393		76
St. Louis D. Beef	1,289	179	
Independent Packing Co.	832	12,006	118
East Side Packing Co.	136	4,053	
Veil Packing Co.	22	1,630	
Krey Packing Co.	52	3,054	
American Packing Co.	108	1,763	
Sieloff Packing Co.	161	561	
Local butchers	790	22,323	1,166

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending April 15, 1922:

CATTLE.

Chicago	29,906
Kansas City	19,208
Omaha	15,407
East St. Louis	5,147
St. Joseph	5,961
St. Louis City	5,380
Cudahy	814
South St. Paul	13,392
Philadelphia	1,733
New York and Jersey City	7,905
Oklahoma City	2,641

HOGS.

Chicago	105,311
Kansas City	34,503
Omaha	31,671
East St. Louis	38,297
St. Joseph	27,801
St. Louis City	16,597
Cudahy	10,188
Cedar Rapids	7,100
Ottumwa	8,397
South St. Paul	32,809
Fort Worth	12,700
Philadelphia	15,483
Indianapolis	24,500
New York and Jersey City	43,344
Oklahoma City	14,620
Milwaukee	10,500
Cincinnati	10,300

SHEEP.

Chicago	38,174
Kansas City	25,883
Omaha	16,289
East St. Louis	2,358
St. Joseph	13,353
St. Louis City	1,283
Cudahy	110
South St. Paul	1,508
Philadelphia	5,738
New York and Jersey City	30,850
Oklahoma City	203

RECEIPTS AT CENTERS.

SATURDAY, APRIL 15, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	500	5,000	2,500
Kansas City	500	500	500
Omaha	200	4,000	
St. Louis	300	3,500	
St. Joseph	100	1,000	200
St. Paul	300	3,500	
Oklahoma City	100	400	
Fort Worth	100	500	
Milwaukee	100	100	
Denver	100	900	100
Louisville	100	400	
Wichita	600	400	
Indianapolis	100	1,500	100
Pittsburgh	100	3,000	1,200
Cincinnati	200	1,500	200
Buffalo	100	1,300	800
Cleveland	100	1,300	500
Nashville, Tenn.	100	1,000	
Toronto	200	800	

MONDAY, APRIL 17, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	16,000	30,000	9,000
Kansas City	9,000	12,000	7,700
Omaha	7,000	6,500	3,000
St. Louis	7,000	12,000	1,000
St. Joseph	1,700	4,000	2,000
St. Paul	2,500	3,000	
Oklahoma City	2,100	4,700	
Fort Worth	1,500	2,500	500
Milwaukee	100	300	
Denver	100	1,800	1,200
Louisville	1,000	2,500	200
Wichita	1,000	1,300	
Indianapolis	600	3,500	100
Pittsburgh	1,000	7,000	4,000
Buffalo	2,700	14,500	9,000
Cincinnati	1,200	1,300	600
Nashville, Tenn.	800	1,500	100
Toronto	2,400	1,200	100

TUESDAY, APRIL 18, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	12,000	17,000	8,000
Kansas City	11,000	13,000	5,000
Omaha	8,000	10,000	4,000
St. Louis	5,000	11,000	700
St. Joseph	1,200	4,000	3,000
St. Paul	3,000	5,000	1,000
Oklahoma City	1,500	5,000	100
Fort Worth	1,000	1,500	
Milwaukee	100	300	200
Denver	2,000	2,300	4,900
Louisville	100	1,000	100
Wichita	400	1,500	4,900
Indianapolis	900	2,000	100
Pittsburgh	100	800	500
Cincinnati	300	2,700	100
Buffalo	100	600	200
Cleveland	700	2,000	500
Nashville, Tenn.	100	1,000	
Toronto	900	1,000	100

WEDNESDAY, APRIL 19, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	11,000	9,000
Kansas City	6,000	11,000	6,000
Omaha	8,000	10,000	4,000
St. Louis	3,200	11,000	600
St. Joseph	2,000	2,000	2,000
St. Paul	2,500	5,500	1,000
Oklahoma City	2,300	8,500	400
Fort Worth	800	3,000	
Milwaukee	1,000	1,500	
Denver	300	1,000	100
Louisville	700	1,200	4,300
Wichita	400	2,000	100
Indianapolis	1,000	8,000	100
Pittsburgh	100	1,500	1,500
Cincinnati	600	4,000	900
Buffalo	100	2,000	900
Cleveland	300	3,500	1,000
Nashville, Tenn.	100	2,000	
Toronto	1,100	2,000	100

THURSDAY, APRIL 20, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	20,000	8,000
Kansas City	2,000	4,000	5,000
Omaha	8,000	8,000	1,500
St. Louis	1,000	9,000	700
St. Joseph	1,500	4,500	2,000
St. Paul	2,000	5,000	
Oklahoma City	1,400	4,800	200
Fort Worth	900	1,500	
Milwaukee	500	2,000	200
Denver	900	2,800	3,500
Indianapolis	1,000	7,000	100
Pittsburgh	600	1,500	2,000
Cincinnati	500	5,000	300
Buffalo	100	1,300	800

FRIDAY, APRIL 21, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	3,000	15,000	6,000
Kansas City	300	2,000	1,200
Omaha	1,200	6,500	6,000
St. Louis	500	8,500	1,100
St. Joseph	300	2,500	1,500
St. Paul	1,000	4,500	
Oklahoma City	1,300	5,000	100
Fort Worth	200	1,700	
Milwaukee	2,000	500	
Denver	200	500	5,400
Indianapolis	1,000	8,000	100
Pittsburgh	100	3,000	1,000
Cincinnati	800	6,800	200
Buffalo	200	5,300	3,000

NEW YORK LIVESTOCK.

Receipts for week ending Saturday, April 15, 1922:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,297	13,018	9,172	19,849
New York	706	6,981	21,620	2,615
Central Union	3,219	934		5,729
Total for week	7,222	20,883	30,792	28,193
Previous week	9,890	13,258	30,391	27,150
Two weeks ago	8,663	14,579	28,785	23,105

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES quiet. No new business is transpiring. Two cars of November-December heavy cows sold this week at 12½c, being tester hides out of lights. Killers report but little interest in hides and no support to the April take-off due to buyers considering prices a trifle strong. Native steers, winter killed quoted 13½c; Texas sold yesterday at 12½c; butts, 12½c; Colorados, 11½c; branded cows, 10½c; heavy and light cows, 11½c; native bulls, 8½c; branded bulls, 7@7½c for points. April stock held much higher and buyers of the opinion that only a fraction advance is warranted.

COUNTRY HIDES—Conditions in country hides continue unchanged. Several cars of local grub free extras moved at 11½c and a couple of cars of Michigan stock containing a sprinkling of grubs made 11¼c. Tanners are unwilling to pay the 12c rate notwithstanding that most all sellers in the good sections are asking it. All weight hides in the originating sections are quoted in a range of 8@8½c Chicago basis for average quality. Michigan and similar hides are held up to 9c. Heavy steers are ranged at 8½@9c asked; heavy cows and buffs are quoted at 8@8½c for business. Efforts are made to obtain 9c, but there is no support. Extremes are quoted at 11½@12c asked for best descriptions. Ordinary quality quoted at 10½@11c. Weights 25 to 50 lbs. in moderately grubby quality ranged at 10½@11c this week. Branded country hides are quoted at 6@6½c flat basis; country packer branded hides quoted at 7@7½c; bulls are priced at 5½@6½c; inside is what buyers wish to pay; country packer bulls are quoted at 7@7½c and the glue hides at 4@5c.

NORTHWESTERN HIDES—Twin Cities sellers are well booked up and collections are relatively small. All weight hides last ranged at 8½@9c as to description; outside paid on an exceptionally light average lot. Heavy hides are quoted unchanged at the last sale figure of 8½c and light stock at 10½@11c lately realized. Bulls are quoted at 5½@6c nominal; kipskins are quoted at 9@11c; calfskins at 10@12c. Horse hides are quoted at \$3.00@3.35 flat f. o. b. nominal.

CALFSKINS—No additional business transpiring in calfskins. Bids of 13½c are noted for local city skins both in straight weights and 10 to 15-lb. skins. Last sales were at 14c for 8 to 15 lbs. and 16½c for the heavy average. Most collectors are unwilling to offer skins at the 14c level and tanners have no confidence in the future of the market even though prices are apparently low. Some 8 to 10-lb. skins are available at 12½c, and not taken, there being no demand for the light averages. Packers ask 15c for further business and some talk higher. Unsold holdings are moderately ample. Collections of city skins are large, as is usual at this season, and collectors have no desire to speculate, preferring to trade and determine what they can comfortably pay for butcher lots. Resalted outside skins are slow at 12@14c for quality and countries quoted down to 10c; deacons, 75@90c; kipskins quoted 13c nominal for fresh stock; outside skins, 11@12c, and countries, 9@11c.

DRY HIDES—western all weights quoted at 12@13c.

HORSE HIDES—Unchanged. Fresh renderer hides quoted at \$3.65@3.75 paid and up to \$4.00 asked. Mixed quality hides are quoted at \$3.25@3.50, and country run at \$2.50@3.00 for age.

SHEEP PELTS—Packer woolskins are quoted unchanged and slow at \$2.00@2.12½; small packer lots, \$1.85@2.00; country goods, \$1.25@1.50 avg.; shear-

lings, 40@55c last paid for description; dry pelts, 13@16c nominal; pickled skins, \$2.75@4.50 doz. and goatskins, 40@80c.

New York.

PACKER HIDES—No new business is reported in city slaughter stock. The situation is featureless as sellers insist upon talking advances and buyers do not consider that the situation in leather warrants payment of any stronger levels. Winter native steers quoted 13c last paid; some small lots are offered at 13½c and the April stock is held up to 14½c. Buyers do not consider Aprils worth much better than a 13c basis and some Philadelphia big packer April natives sold early in the week at 13c, an unchanged rate from March kill. Butts quoted at 12c and Colorados 11c. Cows are unchanged at 10½@11c last paid; bulls last brought 7½c.

SMALL PACKER HIDES—Early in the week last fall eastern small packer native steers sold at 13c. Two thousand more sold today. April small packer all weight cows brought 10½c and steers 11½c, with bulls at 7½c as noted earlier in the week. Winter hides sold as low as a cent below the April figures in late trading. Holdings are moderate.

COUNTRY HIDES—A couple of cars of eastern Penn buffs sold at 8½c and similar section extremes are held at 11½@12c, with demand not so brisk as last week. Car New York state all weight hides 40 lbs. average sold at 7½c flat. Car New York state extremes in weights to 50 lbs. sold at 11¼c. Boston tanners are not as keen for the patent leather quality mid-west grub free extremes which are offered by best shippers at 12c. Buyers' views are not over 11½c for these hides and their views on moderately grubby lots are at 11c. Recent sales noted in weights 25/50 lbs. at 10¾@11c as to grub content. Canadian and New England extremes range at 9¾@10c flat and up to 11c selected; Southern extremes range at 9¾@11c as to quality and section. Outside price quoted on Ohio river tick free moderately grubby stuff.

CALFSKINS—New York green skins under 9 lbs. declined a cent a pound to butchers, making the price 17c for No. 1 skins. Trading in New York City trimmed skins totaled over 60,000 thus far this week, at \$1.10-15/1.80-92/2.45-50, with kips at \$2.95@3.60 for weights in veals. Tanners seem willing to duplicate last prices, but are slow to follow any upward tendency to the situation. Two cars Philadelphia city calf sold \$1.85@2.35 for middle and heavy weights. Bids of \$1.10 noted for the 5/7's. New York dealers are \$1.20-95/2.35 for further business. Car middle weights sold \$1.95 late yesterday. Outside skins quoted 90c@1.00 basis on lights. Untrimmed skins quoted 14c nominal.

ST. LOUIS.

(Special Letter to The National Provisioner.)
National Stock Yards, Ill., April 19.

The light run of cattle this week has had the effect of advancing values and an active market. The run for the period in the cattle department totals 12,000, and these found prompt sale in all classes. The steer quality seems to have improved somewhat, although \$8.35 is the extreme top on heavy cattle for the week. During the period, quite a number of droves have sold between \$8.00@8.25, the bulk of all killing steers moving at \$7.00@7.65, and the plain killers from \$6.25@6.75. One string of light weight Oklahoma steers brought \$5.75@6.00, but they showed little or no finish. There was somewhat of an excessive run comparatively speaking of native yearlings and the consequence has been that the market has been slow and early in the week some lower on this class.

The top for the week on mixed steers and heifers was \$8.25 and there were numerous mixed lots as well as straight loads of young steers and heifers that sold at \$8.00, the majority of the offerings in this department ranging from \$6.00@7.60. In the last two days the run of butcher stock has decreased somewhat and prices have scored an advance of 10@15c and in spots 25c. Butcher cows bulk at \$4.00@6.00, with the tops reaching \$6.50. Beef bulls, \$4.50@5.50, bologna bulls, \$4.00@4.75.

The hog market this week has experienced a steadily downward tendency and at present prices are 25@35c lower than a week ago. The exception to this is on rough hogs and light pigs which are about steady with a week ago. The run this week totals 60,000, with the quality fair to good. Today good strong weight hogs are showing some strength and are selling within a dime of the top. The reason for this is their scarcity and no extreme heavy hogs are being offered.

Today's quotations are: Mixed and butchers, \$10.30@10.45; good heavies, \$10.25@10.40; roughs, \$8.75@9.00; lights, \$10.35@10.45; pigs, \$8.50@10.00; bulk, \$10.35@10.40.

In the sheep department, prices are on a decidedly lower scale and notwithstanding light receipts, the sellers seem unable to hold up prices. The run for the week is a little over 7,000 head. No strictly good light weight woolled ewes are being received, but some medium heavy sheep are selling around \$8.00, which is 50@75c lower than a week ago. A few near choice light ewes are scaling at \$8.50 and clipped ewes at \$7.50. Wool lambs are bringing \$15.00@15.75, but they must be choice to bring the top figure. Clipped lambs, \$12.50@13.00. Spring lambs which a week ago were selling from \$19.00@22.00, are now quoted at \$15.00@17.00. This market has begun to receive any considerable quantity of springers.

KANSAS CITY.

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, April 19.

Cattle prices held higher than Tuesday's average and slightly higher than last week's close. General demand prevails and all classes are needed to meet beef requirements. Country demand for thin cattle is active. Hog prices ruled lower. At the decline packers bought freely, but owing to the lack of a shipping margin between here and Eastern markets, shippers had small orders. Sheep and lambs were quoted 10 to 15 cents higher.

Receipts today were 6,000 cattle, 11,000 hogs, and 6,000 sheep, compared with 5,500 cattle, 8,000 hogs, and 6,000 sheep a week ago, and 7,000 cattle, 11,900 hogs and 10,200 sheep a year ago.

Trade in cattle opened early at strong to 15 cents higher prices than Tuesday and the buying was sufficient to absorb most of the desirable classes in a short time. A good many Colorado steers sold at \$7.75 to \$8.00, and native steers at \$7.75 to \$8.35. Nothing strictly prime was offered. Plain killing steers brought \$7.25 to \$7.50. There was a good demand for heavy steers from Atlantic seaboard cities. Cows and heifers were quoted steady with a close clearance reported before noon. Veal calves and bulls were steady.

Hog prices ruled steady to 10 cents down. The top price, \$10.15, was 5 cents lower, and bulk of sales \$9.80 to \$10.10 was 5 to 10 cents off. Trade was active throughout and a close clearance was reported. Receipts though fairly liberal this week continued below needs of local killers and they continued to buy at other markets and ship here for slaughter.

Fat sheep and lambs were quoted 10 to 15 cents higher. Woolled lambs sold up to \$15.00 and the bulk of the sheep, which were clipped Texas wethers, brought \$8.00 to \$8.50.

LIVE STOCK MARKETS

CHICAGO.

(Reported by the U. S. Bureau of Markets.)

Union Stock Yards, Chicago, Ill.

Cattle values have shown little net change thus far this week. Chicago's supply for the expired portion of the week, at 47,700, is practically 7,000 greater than the corresponding period last week and the total at ten primary markets shows an increase of 13,000 over the same period a week ago. Shipping demand has been light and export orders, which have recently been fairly generous, particularly on opening sessions, were relatively small. Several loads of choice young steers and heifers sold at \$8.75@9.00 during the week. The week's high spot was reached Monday, when 1,500-lb. bullocks topped at \$9.25. A long string of 1,010-lb. yearlings brought \$9.15 on the same day. Choice steers in the medium to strong weight class sold at \$8.75@8.90, with 1,401-lb. Herefords making \$9.00 today. Sales above \$8.50 were fairly numerous all week, while low-priced steers were scarce at \$7.00 down, these grades being supported by relative high prices for she stock and by competition from stocker and feeder dealers. Although there was not many strictly choice steer offering this week, quality was fairly good and common steers were relatively scarce, most arrivals showing evidence of several months' acquaintance with corn. A price range of \$7.50@8.50 took bulk of beef steers.

Today's activity and strength in the cow and heifer market brought prices 10 to 15c above last Thursday. Few cows good enough for beef sold as low as \$4.50, while butcher heifers as low as \$5.50 were almost lacking. Bulk of beef cows and heifers cleared at \$5.25@6.85, with canners and cutters mostly at \$3.50@4.25.

A steady tone prevailed in the bull trade, with bolognas cashing at \$4.25@4.40 mostly, only the best heavy sausage bulls bringing \$4.50. Yearling butcher bulls when available sold actively, some today reaching \$7.00 and better. Butcher bulls of medium to strong weight sold mostly around \$4.65@5.75.

The market on veal calves was slow but prices gradually worked stronger until today's market looked strong to 25c higher than this time last week. City butchers and shippers took a few hand-picked calves weighing around 140 to 160 lbs. at \$9.00 and better all week, but packers were slow in paying over \$7.50 for anything. Most light vealers brought \$6.50@7.00, with "bobs" at \$4.00. Heavy calves were scarce but demand was good and one lot of 300-lb. calves sold at \$7.00.

Demand for stock and feeding steers has shown activity this week and prices have advanced mostly 25 to 35c, with

spots showing more gain. Bulk of sales ranged from \$6.50@7.25, with best demand for well bred young stuff on the yearling order, some averaging 725 lbs. going to the country as high as \$7.50. There was some demand evident for strong weight feeders and a load of selected Herefords, averaging 1,000 lbs. went to Mineral Point, Wis., at \$8.00. This price was also paid for weighty steers to be fitted for a show. Other choice feeders went out at \$7.75.

The very moderate supply, coupled with a fair shipping demand, about 14,000 going to that outlet in four days as compared with 12,000 like period last week, caused the week's hog trade to hold a fairly steady basis, price fluctuations of not more than 5 to 15c being registered on any one session. Trading, however, was very irregular, shipping demand being responsible for strength on early rounds with packers endeavoring to bear the market at every opportunity.

Today's top at \$10.70 was 5c higher than last Thursday, but the bulk of hogs at \$9.85@10.60 show but little advance on the high end a drop of 30c on the low end. This was due largely to increased favor shown for lights and light butchers, as compared with heavies and to the fact that bulk of the packing and heavy mixed hogs here last Thursday were not sold until Friday and Saturday.

Average cost today, estimated at \$10.23, shows a loss of about 7c as compared with last Thursday. Light and medium weight butchers closed steady to a shade lower than a week ago, with heavier weights about 10c lower. Packing sows were a good 25 to 50c lower the fore part of the week, but today's values are practically the same as last Thursday.

Pigs have been slow sale all week and closed 50 to 75c lower, lighter weights off most. Bulk of the good 120 to 130 pounders cleared today from \$9.25@9.75 with 100 to 110-lb. averages from \$8.75@9.00.

After the dull and lower Friday session last week, fresh declines in sheep and lamb values were scored on the initial session of the first post-Easter week, despite a moderate Monday run here and in the aggregate elsewhere. With continued light receipts subsequently, however, and with a continually strengthening eastern shipper demand, the market took new life Tuesday, and some improvement has

been noted on each day since, lambs making the greatest gains. Compared with a week ago, desirable fat lambs are now selling steady to 25c higher, but cull lambs and medium and strong weight yearlings are 25 to 50c lower, and matured sheep still are 50 to 75c below last Thursday's levels, with today the high day this week on most classes.

(Continued on page 40.)

OMAHA.

(Special Letter to The National Provisioner.)

South Omaha, Nebr., April 19.

Rather liberal receipts of cattle have been responsible for a lower tendency in the market this week and prices have gone off fully 15@25c on an average. This applies to practically all classes of beef steers. Best yearlings are going at \$8.00@8.60, and best of the heavy beefs around \$7.80@8.40. The brunt of the decline has fallen on the fair to pretty good steers selling around \$7.25@7.75.

In cows and heifers there was not very much change noted as supplies have been comparatively limited. Choice heifers are bringing \$7.25@7.75 and prime cows \$6.25@6.75. Bulk of the fair to good butcher and beef stock is now selling at a spread of \$5.25@6.25, with canners and cutters at \$3.00@4.25.

Veal calves have weakened off, some selling now at \$6.00@10.00, and bulls, stags, etc., have just about held their own at \$3.75@7.00. Business in stockers and feeders has been fairly active with prices well sustained.

There has been a rather weak undertone to the hog market of late and prices are 25@40c lower than a week ago. Both packers and shippers have taken advantage of the liberal supplies to pound prices, but it is very apparent that they are anxious for the hogs around present levels. There were about 10,000 hogs at this market today and prices ruled strong to a dime higher all around. Best light weights brought \$10.20, as against \$10.55 on last Wednesday, and bulk of the trading was at \$9.75@10.00, against \$10.10@10.40 one week ago.

No great change has taken place of late in the market for sheep and lambs. Decreased receipts served to check the decline that started last week and demand of late has broadened out quite a bit. Fat woolled lambs are quoted at \$14.00@15.00, clipped lambs at \$12.50@13.00. Woolled yearlings are bringing \$9.50@13.50, wethers \$9.00@12.00, and ewes \$8.00@9.50.

J. W. MURPHY OMAHA Buyer of Hogs on Order

SPECIAL ATTENTION GIVEN
YOU WILL BE PLEASED
6 COMPETENT BUYERS
7 ASSISTANTS

We Handle Hogs Only

Utilizer and Cross Cypher

Commission for Buying:
\$5.00 per D. D. \$4.00 per S. D.

Reference:—Any Meat Packer

We Buy Hogs on Commission

for many of the best packers in the country STRICTLY AS AN ORDER FIRM.
Since our establishment in 1900 we have rendered most efficient service in buying for our customers.

Results Tell the Story

For reference: Any of our customers or Merchants National Bank, Indianapolis.

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LIVESTOCK PURCHASING AGENTS

U. S. YARDS INDIANAPOLIS INDIANA

Oldest Hog Buying Firm
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C. F. Kramer Co.

Established 1890

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**Buyers of Hogs
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Reference: Live Stock Exchange Bank

Order Buyers
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Fat Cattle
Omaha Cattle Figure Best
Frank Anderson & Son

Buyers of Cattle Only

Stock Yards Station OMAHA, NEB.

Reference: Live Stock, National Bank

ICE AND REFRIGERATION

ICE NOTES.

The Emmart Packing Co., Louisville, Ky., will erect a new ice plant.

C. W. Dingman, Niantic, Ill., is going to build an ice plant in the near future.

D. H. Freeman, Bristol, Fla., is planning to erect a new ice and storage plant.

The Yorkville Cotton Oil Co., York, S. C., will shortly remodel its ice plant.

The Peoples' Ice Co., Dalhart, Tex., is going to erect a new plant at a cost of \$30,000.

The Puritan Ice Co., Muscatine, Ia., is having a cold storage plant built to cost about \$20,000.

The Hoxie-Walnut Ridge Ice Co., Walnut Ridge, Ark., will shortly install additional equipment.

The Huntington Ice Co., Huntington, Md., is planning the erection of a new plant to cost about \$50,000.

The Arlington Supply Co., Clarendon, Va., is going to erect an ice plant at Douglas Station in the near future.

T. J. Connell, Cambridge City, Ind., has bought the Marple Bros. ice plant and will increase the capacity of the plant shortly.

The Robey Ice Co., 4914 South Robey street, Chicago, has been incorporated with a capital of \$100,000 to manufacture ice.

Hackett & Irwin, Fort Collins, Colo., have taken over the Modar Ice & Coal Co., 204 West Mountain avenue, and will run it.

W. H. McGraw of the Valley Ice Co., 1121 Julia street, New Orleans, La., is going to erect a new ice plant to cost \$30,000.

The Southern Refrigerating Co., Johnson City, Tenn., will erect an ice and cold storage plant at an estimated cost of about \$200,000.

The Independent Ice Co. has been incorporated at Fresno, Cal., and will erect a plant at Pickford and A streets in the near future.

The Schory & Schellhase company at Harrison avenue and Sixth street, S. W., Canton, O., is building a new ice plant to cost about \$250,000.

The Calvert Ice Co., Solomons, Md., has been incorporated with a capital of \$15,000 by Fred Taylor, Joseph J. Bafford and Thomas O. Tongue.

The City Ice & Coal Co., Council Bluffs, Ia., has been incorporated with a capital of \$100,000 by J. J. Ferguson, R. M. Freiden and Sam C. Freiden.

The St. Bernard Growers' Ice Co., Violet, La., will shortly erect a new ice plant, the company having been recently incorporated with a capital of \$50,000.

A new cold storage plant at Toledo, O., to cost about \$300,000, has been planned by W. B. Rosevear who has presented the plans to the city council for approval.

The Nantasket Ice Co., Hull, Mass., has been incorporated with a capital of \$50,000 by Raymond McDonald, Clarence V. Nickerson and Joseph Cohen of Hull and others.

DAIRY PRODUCTS AND EGG STORAGE.

Cold storage holdings of dairy products and eggs on April 1, 1922, with comparisons are reported as follows:

	April 1, 1922.	April 1, 1921.	March 1, 1922.
Creamery butter	9,024,000	14,732,000	22,682,000
Packing stock butter..	1,165,000	2,216,000	1,538,000
American cheese	10,731,000	14,294,000	15,006,000
Swiss cheese	2,401,000	2,204,000	2,392,000
Brick and Munster.....	601,000	902,000	1,602,000
Limburger	334,000	494,000	493,000
Cottage, pot and baker's	1,379,000	2,849,000	1,677,000
Cream and neufchatel.	122,000	52,000	159,000
All other cheese.....	3,468,000	4,112,000	3,549,000
Egg cases	949,000	1,926,000	15,000
Frozen eggs.....	10,472,000	20,873,000	13,193,000

POULTRY IN COLD STORAGE.

Following is a summary of cold storage holdings of poultry on April 1, 1922, with comparisons:

	April 1, 1922.	April 1, 1921.	March 1, 1922.
Broilers	7,939,000	9,904,000	10,250,000
Roasters	26,166,000	18,300,000	33,000,000
Fowls	11,485,000	11,861,000	16,746,000
Turkeys	6,941,000	6,238,000	7,639,000
Miscellaneous	15,949,000	16,312,000	21,066,000
Total	68,480,000	62,315,000	88,710,000

CINCINNATI ABATTOIR CO. PLAN.

(Continued from page 18.)

care of extreme cases, and arrangements are made with several of the best private hospitals to furnish operating rooms on short notice for desperate emergency work. The medical department has been a great success, and has paid handsome dividends. It has reduced the number of casualties to a minimum, and enjoys the satisfaction of knowing that it has a healthy and happy labor force.

Social and Welfare Plans.

Encouraged by the success attained with their medical service, the company decided to extend the work, and so entered the welfare and social field. It may be well to point out here shortly after the hospital became established an employment department was created, and under the supervision of this department the welfare social service work is conducted.

Several lunch stands are maintained in the plant where employees can secure food at cost. The foods are simple but substantial; milk, buttermilk, sandwiches, soup, coffee and ice cream, form part of the summer menu. In the winter an excellent plate lunch is served every noon for the small sum of 15 cents. The plate lunch consists of meat, vegetables, bread and butter. A first-class dining room is also operated, where excellent meals are served to all the white employees in the organization. The foods are carefully selected and prepared under the supervision of a food

BRINE SPRAY HEADS



"Sprarite" Brine nozzles insure better distribution, uniform spray, and uninterrupted service—For these reasons they have been adopted as standard by most of the leading packers employing the Brine Spray System.

Write for Bulletin No. 5

BINKS SPRAY EQUIPMENT CO., 3126-CARROLL AVE., CHICAGO, ILL.

FORMERLY STAR BRASS WORKS.

An Ideal Unit for the Packing House



The YORK Semi-Enclosed Vertical Single-Acting Machine with direct Motor Mounting

WHERE electric current is available at a reasonable cost, our Semi-Enclosed Machine, with direct motor mounting, makes a neat, clean and highly economical plant—no belts, no engine or steam lines.

The machine occupies a comparatively small floor space.

All the power developed by the motor is delivered to the crankshaft of the machine.

These machines are built in sizes from 30 tons refrigerating capacity upwards.

Write for detailed information and prices.

YORK MANUFACTURING CO.

Ice Making and Refrigerating Machinery Exclusively

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REFRIGERATING ENGINEERS

We install the NORWALK ICE MACHINE. Write us for particulars.

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CORK INSULATION



PURITY IS ESSENTIAL IN AMMONIA

For Refrigerating and Ice Making. Because nothing will reduce the profits of your plant so surely as Ammonia laden with organic impurities.

BOWER BRAND ANHYDROUS AMMONIA

is made from pure Aqua Ammonia of our own production, thoroughly refined and purified. Send for Free Booklet.

Henry Bower Chemical Manufacturing Co., 29th Street and Gray's Ferry Road
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SPECIFY BOWER BRAND ANHYDROUS AMMONIA which, subject to prior sale, may be obtained from the following:

Atlanta—M. & M. Warehouse Co.
Baltimore—Werning, Moving, Hauling & Storage Co.; Frank R. Small, 619 Equitable Bldg.
Boston—G. W. Goerner, 40 Central St.
Buffalo—Central Supply Co.; Keystone Warehouse Co.
Chicago—Ernst O. Heinsdorf, Chemical Bldg.
Cleveland—Curtis Bros. Transfer Co.
Detroit—Brennan Truck Co.

El Paso—R. E. Huthstetner, 615 Mills Bldg.
Jacksonville—Jacksonville Whse. & Distributing Co.
Mexico, D. F.—Ernst O. Heinsdorf.
New York—Roessler & Haaslaacher Chemical Co., 709 Sixth Ave.
Newark—American Oil & Supply Co.
New Orleans—O. E. Lewis Co., Inc., 638 Camp St.
Norfolk—Southgate Forwarding & Storage Co.
Philadelphia—Henry Bower Chemical Manufacturing Co.

Pittsburgh—Pennsylvania Transfer Co., Duquesne Freight Station; Pennsylvania Brewers Supply Co., 158 Tenth St.
Providence—Edwin Knowles, 26 Custom House St.
Richmond—Bowman Transfer & Storage Co.
Rochester—Rochester Carting Co.
Savannah—Savannah Brokerage Co.
San Francisco—Mailliard & Schmiedell.
Toledo—Moreton Truck & Storage Co.; G. H. Weddle & Co., 67 Walbridge Ave.
Washington—Littlefield, Alvord & Co.



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AMMONIA COMPRESSOR
IS USED IN THE VOGT
COMPRESSION SYSTEM

TO USERS OF REFRIGERATION

Your plant conditions demand either the Absorption or Compression type of refrigerating equipment. Let us aid you with our experience in selecting the machine which fits your requirements, assuring you the most efficient and economical service.

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Refrigerating Equipment

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HENRY VOGT MACHINE CO.

INCORPORATED
Louisville, Ky.

MANUFACTURERS OF ICE AND REFRIGERATING EQUIPMENT—DROP FORGED STEEL VALVES AND FITTINGS—WATER TURBINE AND HORIZONTAL RETURN TUBULAR BOILERS—OIL REFINERY EQUIPMENT.



BRANCH OFFICES
NEW YORK — CHICAGO
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specialist, and the cost per meal to each employe is the astonishing low price of 20 cents.

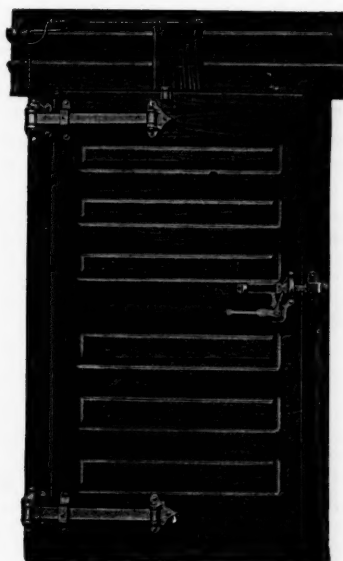
Separate locker rooms, rest rooms and eating places are provided for the white and colored girls, with a matron in charge. All the female employees have been educated to take pride in these rooms, and it is surprising to see how neat and clean they are kept. During the winter months classes in physical education and dancing have been conducted for the benefit of the women, and have always commanded a large and enthusiastic attendance.

Party and Picnic Feature.

By far the most important feature of the welfare work carried on by the company are the parties and picnics, which are held at different times of the year. At the company's branch plant there is an entire floor especially arranged for social meetings. The floor is particularly suitable for dancing, and the general plan of the hall is all that can be desired. Here about every six weeks during the fall and winter months the company gives a party for the employees. Because of its large percentage of colored help employed, it is necessary to set aside two nights, the white people taking one Saturday night and the colored folks the following Saturday night.

Every one of these parties has been a success. The hall is especially decorated for the occasion, white and colored orchestras are furnished, refreshments are served, and prizes are given to the winners of the dancing contests. Sometimes special entertainers are engaged to speak, sing or give some extra ordinary performance. Proud fathers come early with their families and find real joy in presenting their wives and children, dressed at their best, to their fellow-workers.

These parties have been a real means of bringing the employer and the employee closer together and have created an excellent spirit of good feeling and loyalty among the workers. Last summer the company gave two picnics, one for the colored help and one for the white employees. Both were attended with much



JAMISON'S STANDARD TRACK DOOR

A powerfully constructed, thoroughly insulated Cold Storage Door for Packing Houses, Abattoirs and all plants where overhead rails are in use.

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Cold Storage Insulation

All Kinds of Refrigerator Construction

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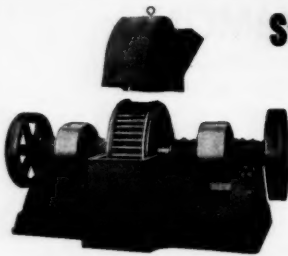
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Freezer and Cooler Rooms for the Meat and Provision Trade

Specialists in **CORK INSULATION** Details and Specifications on request

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Top Removed to Show Cages

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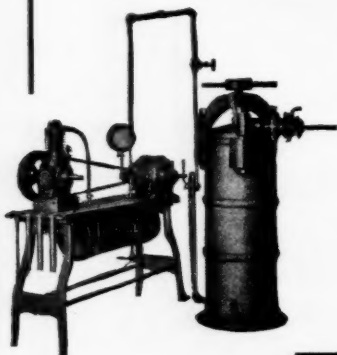
Randall Compressed Air Sausage Stuffer with Bench Outfit

This is a most convenient and economical way to operate a Randall Compressed Air Stuffer. Motor, compressor and tank are very compactly arranged. Can furnish this complete equipment with all connections made as illustrated. Shipment can be made intact, which saves time and expense in connecting up in the sausage room. All that is necessary is to run pipe from tank to stuffer. Furnished for 100-pound and 200-pound stuffers.

We can also furnish a compressor driven by belt or steam.

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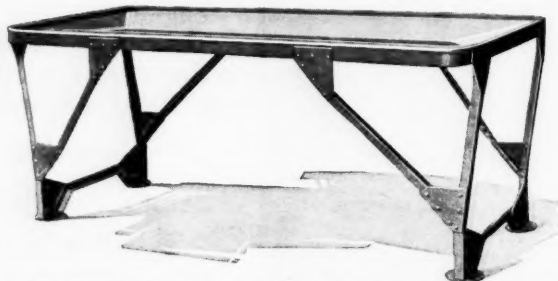
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 Builders
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 Everything
in Sheet
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LITTLEFORD Tables are furnished with aluminum or monel metal tops and made in any style to suit individual requirements. Send us specifications of the tables you want. Littleford Tables are "Better Built."

LITTLEFORD BROS.

425 E. PEARL ST.

CINCINNATI, O.

enthusiasm and interest and will be made annual events in the future.

Athletics Is a Feature.

In 1920 and 1921 the company supported two baseball teams, one in the Industrial League and one in a colored league. In 1920 both teams showed their appreciation by winning the pennant in their re-

spective leagues, and presented the company with their trophies, two fine silver loving cups.

A number of clubs are also an important feature of the welfare department's work. They are three in number; the Unity Club, consisting of all the office help, both men and women, and the heads of the produc-

tion departments; and two clubs, one known as the Harmony Club, comprising the white girls in the plant, and the other the colored girls. The purpose of these clubs is to get together at social gatherings and promote general good fellowship.

So that it may not smack of paternalism, social service is not extended except where requested. Succor is given to the needy in the form of food, coal, clothes, payment of rent and burial expenses. A trained nurse is also sent to the home where any member of the family is sick and requires extra attention.

Does This Work Pay?

And now comes the question, does it pay? Is it worth while? It is now believed that the time has passed when any well-thinking man doubts the wisdom or value of well-directed and well-meaning welfare work in the plant. One good argument for welfare work is that it supplies the things for the workman which ordinarily he will not supply for himself. If welfare work makes him a healthier and happier man, and he in turn makes a better worker, thereby improving the position of the company for which he works, then society also must benefit.

The executives of The Cincinnati Abattoir Co. have found the plan a success. They have found it worth while; they have found that it pays. Peace, harmony, good-fellowship, understanding and loyalty exist, where formerly there was much dissatisfaction and dissension. Only a factory manager can appreciate the value of a contented labor force, and any plan which can make a happy family out of the workers, as it did at The Cincinnati Abattoir Company's plant, is certainly worth while.

The credit for the success of the medical and welfare department at this plant must be given to Miss Emma Kessler, supervisor of these departments, and to Mr. Dan H. Lowenstein, general superintendent. Their efforts were untiring and they were immune from discouragements. Mr. Lowenstein commands admiration and respect from his men that any man might envy.

COMMISSIONS UNDER ONE PER CENT.

Live stock commission men received less than two-thirds of one per cent commission for negotiating the sale of farmers' cattle, hogs and sheep during 1920, according to official figures compiled by the National Live Stock Exchange at the request of the Joint Congressional Commission of Agricultural inquiry, made public recently.

Statistics representing 54 per cent of all the business done in the 28 markets where exchanges are maintained, were secured from 213 representative live stock houses in Chicago, Kansas City, Omaha, South St. Paul, Sioux City, South St. Joseph, Detroit, Cincinnati, Cleveland, Buffalo and Indianapolis. The figures covered the transfer of 645,140 cars of live stock worth \$1,598,366,574.

FEBRUARY BY-PRODUCTS YIELDS.

Yields and production of animal by-products in February, 1922, in federally inspected plants, are reported by the U. S. Bureau of Markets as follows:

Class.	Yield— Av. per 100 lbs. animal wt.	—Total production, 1— January. February.	—Total production, 2— January. February.
		Lbs.	Lbs.
Edible beef fats (unrendered)	44.15 4.39	25,128,000	51,886,000
Edible beef offal... ..	29.53 2.94	16,807,000	32,678,000
Cattle hides	67.49 6.72	38,412,000	82,543,000
Edible calf fats (unrendered)	1.36 0.87	380,000	749,000
Edible calf offal... ..	5.43 3.46	1,517,000	3,156,000
Lard (rendered)	37.59 16.92	130,810,000	281,392,000
Edible hog offal... ..	5.47 2.46	19,035,000	38,002,000
Pork trimmings	9.55 4.30	33,233,000	69,653,000
Inedible grease (rendered)	3.34 1.50	11,623,000	25,370,000
Edible sheep fat (unrendered)	2.90 3.41	2,250,000	4,684,000
Edible sheep offal... ..	1.65 1.91	1,280,000	2,540,000

¹Calculated for establishments having Federal inspection only.

FOR PURCHASING DEPARTMENTS

BANNON SEPARATOR SAVES GREASE.

The Bannon Separator is a recent development in packinghouse practice which has been installed in some of the largest as well as the smallest packinghouses in the country, and has shown itself able to get efficient and economical results. It has been claimed and demonstrated that with a Bannon Separator about 2 per cent more grease is got from rendering tanks, and hand skimming of slush boxes is entirely eliminated.

The Bannon Separator is so constructed that when a mixture of lard, water and settlings is run into it, the lard, free from water and settlings, is discharged from one outlet, and the water, also free from

The separator is hung in position between the rendering tank and the receiving tank and a trough leads from the four-inch draw-off cock to the separator. A trough is provided from the lard outlet bowl on the separator direct to the receiving tank. Water is discharged from the water outlet bowl on the separator into a pipe leading off to the tank water storage tanks.

With the exception of placing the four-inch draw-off cocks on the rendering tank, all the changes required are slight and can easily be carried out in any rendering tank room.

If it is desired to draw off the lard as quickly as possible, the ordinary one and one-half or two-inch draw-off cock is connected directly to the receiving tank, otherwise all lard and water and settlings are drawn off through the new four-inch draw-off cock.

To draw off the lard or grease from the rendering tank, the four-inch cock is partially opened and whatever comes is allowed to run to the separator. As soon as lard is running from the large draw-off cock, the old draw-off cock, if it is still to be used, may be opened, allowing a certain amount of lard to run direct to the receiving tank.

When the flow from the large draw-off cock has nearly stopped, this valve is opened full. Hot water, preferably hot tank water, is then run into the bottom of the rendering tank at a rate which will slightly agitate the tankage in the rendering tank. This water should run out of the large draw-off cock as fast as it is put into the bottom of the rendering tank.

A man stationed at the top of the rendering tank and equipped with a long paddle, paddles all the floating particles of lard and settlings over to the draw-off cock, until such time that the steam rising from the tank water prevents him from seeing into the tank.

After all the floating lard and settlings have been washed out through the draw-off cock, the tankage may be dumped in the usual way. If sufficient water has been run up through the tankage, it will be found that there is no lard or grease to be skimmed from the water in the slush box. In other words, all of the lard or grease has been recovered at the draw-off cock.

Everything from the large draw-off cock runs to the Bannon Separator. The separator effectively separates the lard from the water and retains all the settlings in the body of the separator.

The floaters and settlings float in the separator in much the same manner as an iceberg floats in water, i. e., about four-fifths of their depth in water, while the remaining portion is above the water. Advantage is taken of this condition in the design of the separator.

To separate the settlings from the water in the separator, it is only necessary to close the water outlet and add water to the inlet bowl. This raises the lard and the floaters up to the lip of the lard outlet and at the same time confines all the floaters which are above the water, i. e., in lard inside of the five-inch outlet pipe.

As soon as it is noticed that the floaters are about to be discharged from the lard outlet, the water outlet pipe is opened and the water supply is shut off. Owing

to the construction of the separator it is found that the great bulk of the rendered lard, which was filling the spaces between the floaters in the separator, has been replaced with water and consequently nearly all the lard reaches the receiving tank.

The water still in the separator is run to the tank water tanks and the settlings and floaters are pumped or blown back to the rendering tank to be re-rendered.

An examination of these floaters shows that they are saturated with lard and should never be dumped with the tankage to the slush box. No amount of pressing can ever recover all the lard from these unrendered pieces from the rendering tank.

There is a layer of settlings and floaters in every rendering tank varying from six to thirty inches in depth. It does not pay to cook the tank for a longer period to get rid of these floaters and under no circumstances should they be allowed to become mixed with the lard-free tankage in the bottom of the rendering tank.

Drawing off lard for grease or tallow, etc., to a Bannon Separator is a simple matter. The system is practical and has been fully tested out in many plants.

The Bannon Separator is patented and is sold exclusively by the Brecht Company, St. Louis, New York, Chicago, etc.

RANDALL PACKING MACHINERY.

Other installations of refrigerating machines, sausage machines and general equipment for pork packers and sausage makers are reported by R. T. Randall & Company, 331-333 North Second street, Philadelphia Pa., as follows:

The Globe Prov. Co., Fall River, Mass., one 43-in. latest type Buffalo Silent Cutter, direct connected to 25 H.P. motor; one Sanders No. 150-D compound chopper, direct connected to 20 H.P. motor; one 1,000-lb. Buffalo meat mixer, direct connected to 7½ H.P. motor; one Randall 200-lb. air stuffer, latest type with full equipment of motor, compressor and tank.

The Fairfield Farms near Paterson, N. J., cold storage rooms and refrigerating machine.

CANADIAN MUTTON MARKETS.

Sales of sheep and lambs at chief Canadian centers, with top prices for good lambs, compared to a week ago and year ago, are reported by the Markets Intelligence Division of the Dominion Department of Agriculture for the week ending April 12, 1922, as follows:

	Sales			Top price good lambs		
	Week ending Apr. 12, 1921.	Same Week ending Apr. 6, 1921.	Week ending Apr. 12, 1921.	Same Week ending Apr. 12, 1921.	Same Week ending Apr. 12, 1921.	Same Week ending Apr. 12, 1921.
Toronto (U. S. Y.),	328	743	667	\$15.00	\$14.00	\$16.00
Montreal (Pt. St. Chs.),	152	144	97	11.00	12.50	11.00
Montreal (E. End),	152	23	166	11.00	12.50	11.00
Winnipeg	1	35	297	...	10.00	14.00
Calgary	773	1,310	1,049	12.00	11.00	12.00
Edmonton	36	7	41	10.00	10.00	10.00
Prince Albert
Moose Jaw	67

HIGHEST QUALITY-LOWEST PRICE

INK

MEAT BRANDING

INK

HAY INK MFG. CO.
826-13th. St. Washington, D.C.



lard and settlings, is discharged from another outlet. The settlings are retained in the body of the separator, and may be removed later. Either lard, grease, tallow, oleo or other liquid fat or oil may be used with equally good results in this separator.

It may therefore be of interest to outline the methods of drawing off lard or grease, etc., adopted by the originators of the Bannon Separator.

Four-inch draw-off cocks are placed on the side of the rendering tank, either at the same level or slightly below the ordinary one and one-half or two-inch draw-off cock. No screens must be placed over these openings. These draw-off cocks are required to allow the settlings and floaters, consisting of pieces of neck fat, glands, stomachs, etc., which float on tank water but sink in lard, to be drawn off above the tankage.

Chicago Section

George A. Hormel, president of George A. Hormel & Co., Austin, Minn., was in Chicago this week.

P. A. Jacobson, president of the Interstate Packing Co., Winona, Minn., was a visitor in Chicago this week.

Isaac Powers, president of the Home Packing & Ice Co., Terre Haute, Ind., spent a day in Chicago during the week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 31,730 cattle, 56,256 hogs, and 23,182 sheep.

Howard R. Smith, of Baltimore, Md., vice-president of the Institute of American Meat Packers, was in Chicago for a few days this week.

George Marples, head of the foreign department of the Cudahy Packing Co., and Mrs. Marples returned recently from a month's visit to Mexico and Cuba.

D. P. Cosgrove of Sterne & Son Co., the well-known packinghouse brokers, returned this week from a short business trip to New York and other Eastern points.

Swift & Company's sales of carcass beef in Chicago for the week ending Saturday, April 15, 1922, for shipment sold out, ranged from 8.00 cents to 16.00 cents per pound, average 11.80 cents per pound.

G. Van Gelder & Co. of Amsterdam, Holland, the well-known casings and glands company, have opened American offices in New York and Chicago, with headquarters at 128 North Wells street, Chicago. The new offices will be under the management of S. L. Van Gelder and B. F. Van Den Steen, two authorities in the business who know the field thoroughly.

Chas. Stadler of the Stadler Engineering Co., well-known packinghouse engineer and architect, has made arrangements to take charge of the construction of a chain of packinghouses in the East and New England states for the Gorman-Brown Engineering Corporation. The chain of plants is to be known as the Confederated Home Abattoir Corporation, of which plans for plants at Altoona, Pa., Bridgeport, Conn., and Providence, R. I., are under way. On and after May 15th Mr. Stadler will have his headquarters at No. 257 Westminster street, Providence, R. I.

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Architects
1637 Prairie Ave. Chicago, Ill.
PACKING PLANTS AND COLD STORAGE
CONSTRUCTION

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Anders & Reimers
ARCHITECTS
ENGINEERS
314 Erie Bldg. Packing House
Cleveland, O. Specialists

PACKERS ARCHITECTURAL & ENGINEERING CO.
WILLIAM H. KNEHANS, Chief Engineer
ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill. Cable Address, Pacarco

Murdo MacKenzie, chairman of the Committee on Improved Livestock Breeding of the Institute of American Meat Packers, has recently returned from a visit to South America where he has been since the first of the year, part of the time being spent in Brazil looking over the properties of the Boston Cattle Co., which is doing much to improve the livestock of that country.

In recognition of the importance of Boston as the center of the wool and sheep skin business of the country, Wilson & Company announces that Mr. H. S. Budgett, head of that branch of the company's business, will transfer his headquarters from Chicago to Boston, and will be located at 228 Summer street. Mr. Budgett will be missed in Chicago where his kindly personality has made him a universal favorite.

Provision shipments from Chicago for the week ending Saturday, April 15, 1922, were as follows:

	Past week.	Previous week.	Last year.
Cured meats	12,875,000	10,624,000	18,423,000
Lard	5,696,000	5,321,000	7,721,000
Fresh meats	24,870,000	21,938,000	25,185,000
Pork	5,245	4,726	5,327
Canned meats	15,205	27,103	29,378

Receipts for the week: Cured meats, 647,000 lbs.; fresh meats, 6,157,000 lbs.; lard, 1,504,000 lbs.; pork, none.

CHICAGO LIVESTOCK MARKETS.

(Continued from page 35.)

Choice handyweight woolled lambs, like the \$15.50 kind last Thursday, brought the same price today and choice handyweight Wisconsin-fed shorn lambs at \$14.00 were about like the \$14.00 kind a week ago, but improvement was shown on the clipped lambs averaging from around 80 to 88 lbs. and better, which went on shipping account today at \$13.40 @13.75. The bulk of the clipped lambs taken by the packers today landed at \$13@13.25, with a good 92-lb. kind at \$12.75, culls selling unevenly downward to \$9.50 and below.

Advices are to the effect that cars had been ordered up to April 14 for the ship-

C. W. Riley, Jr.
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Offerings Solicited

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Consultation on Power and Operating Costs,
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ENGINEERS
Mechanical, Electrical, Architectural
SPECIALTIES: Packing Plants, Cold Storage,
Manufacturing Plants, Power Instal-
lations, Investigations
1134 Marquette Bldg. CHICAGO

ment to Chicago and Omaha of 252 decks, approximately 37,000 head, of California spring lambs during the three weeks' period dating from April 15 to May 6.

Few yearlings have arrived. A few loads of handyweight Navajos in fleece sold Monday and Tuesday at \$12.50, and \$11.25 took on Wednesday and today a couple of loads of shorn yearlings, carrying some twos, and averaging around 100 lbs. Navajo woolled wethers reached \$10.00 and ewes \$9.00 the first two days of the week. Some good heavyweight Ohio-fed shorn wethers today reached \$9.50 and good to medium handyweight ewes in fleece sold from \$9.00 down with a choice 140-lb. kind at \$8.75 and shorn ewes have sold mostly from \$8.75 down, a choice 170-lb. lot making \$7.50 Thursday.

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, April 15, 1922, are reported to The National Provisioner as follows:

Armour & Co.	7,500
Anglo-American Provision Co.	5,900
Swift & Co.	7,500
G. H. Hammond & Co.	4,000
Morris & Co.	7,600
Wilson & Co.	5,900
Boyd-Lunham Co.	4,600
Western Pkg. & Prov. Co.	7,700
Roberts & Oakes.	3,700
Miller & Hart.	3,700
Independent Packing Co.	5,400
Brennan Packing Co.	4,600
Wm. Davies Co.	2,400
Others	6,600

Total 77,100

CHICAGO STOCKS OF PROVISIONS.

Stocks of provisions at Chicago on April 14, 1922, with comparisons, are reported officially as follows:

	April 14, 1922.	March 31, 1922.	April 14, 1921.
M. Pork, new, made since Oct. 1, 1921, bbls.	504	252	5,045
M. Pork, made Oct. 1, '20, to Oct. 1, '21, bbls.			
Other kinds of barreled pork, bbls.		28,252	
P. S. Lard, made since Oct. 1, '21, lbs.	34,463,808	28,572,058	52,028,437
P. S. Lard, made Oct. 1, '20, to Oct. 1, '21, lbs.			
P. S. Lard, made previous to Oct. 1, '20, lbs.			
Other kinds of lard, lbs.	5,428,160	5,141,505	7,016,289
Short Ribs Sides, made since Oct. 1, '21, lbs.	210,783	121,763	7,807,235
Sh. R. Sides, made previous to Oct. 1, '21, lbs.		2,510	26,145
Sh. R. Sides, made previous to Oct. 1, '20, lbs.			
Ex. Sh. Cl. Sides, made since Oct. 1, '21, lbs.	607,174	562,231	3,069,662
Ex. Sh. Cl. Sides, made previous to Oct. 1, '21, lbs.			

Frank D. Chase, Inc.
Architects & Engineers

Layout and design of economical and efficient packing and cold storage plants

645 N. Michigan Ave. CHICAGO

Packhouse Reminiscences

Tales of the Early Days in Chicago's Beef Killing Business

By John Nell Carbray.

(EDITOR'S NOTE.—This is the 15th of a series of anecdotes of the old days in "Archer Road" and elsewhere in the beef killing district of Chicago, written by an old-timer who grew up as a boy in the cattle-killing gang and later became one of the champion beef butchers of his day. He is now an inspector in the employ of the federal government. His acquaintance includes pretty nearly every famous character of the early days of the packing business in Chicago, and his reminiscences should be read with interest by those who recall the old days or who would like to hear about them. The author prepared this series of articles especially for THE NATIONAL PROVISIONER.)

Trials of Pioneer Foremen.

I have mentioned several incidents merely to show the difficulties and hardships all those who were at the head of departments who were sent out to open up the new packinghouses that the packers built in the West such as Omaha, Kansas City, St. Louis, etc., were laboring under.

It was up to the foreman and division superintendent to line up the green men, break them in, nearly all of them being natives. For skilled men we relied on the "box-car" butcher, the tramp. No other being available, they would work for a few days, not longer than a week at the most, get their money and hike out for the next place—to repeat the same thing over again. Generally, after the third day, this species of the human race, on rising in the morning, would throw their hats to the ceiling. If they stuck they would go to work. If they didn't, well, the foreman they worked for was out of luck. The pioneer foreman and heads of departments in the packinghouses had no sinecure or soft berth in those days. They blazed the trail through the wilderness of hardship and by dint of hard labor and perseverance overcame all obstacles.

The men whom the packers selected for the foreign missions were all of sterling quality. They rose from the ranks. They knew how to work and how to instruct others who followed them. Their courage and indomitable spirit made the meat packing industry in Chicago and other places what it is today—one of the greatest institutions in the world.

I recall an incident that is worth while recording. It was customary for Swift & Co. to send their heads of departments on business trips throughout the country. I was acting in the capacity of assistant division superintendent and was ordered to Kansas City, Mo., on special business for the company. M. F. Mullins accompanied me on this trip. He at that time was running the east house beef killing department 1892. Mike was a rank anti-prohibitionist and when he traveled he usually took a supply of Duffy's Malt Whisky.

Kansas City and Drinks.

We had the same berth. There were several Duffys with him on this occasion and every now and then he would reach under the pillow and sample one. He was not selfish, but introduced me to Duffy several times. After several introductions I suggested we both go to sleep as there was a strenuous day ahead of us on the morrow. I tried hard to get a few hours' repose but that was impossible. All through the long hours of the night Mike and Duffy were going the route until finally Duffy was killed. Then and only then did Mike lay himself down to get some needed rest.

The next morning, we arrived at the plant, and after the usual exchange of courtesies between Mike and I and Mr. C. O. Young, then superintendent of the Kansas City plant for Swift & Co., I casually remarked to Mr. Young that my traveling companion had a bad night of it;

that he was suffering from stomach complaint.

"Well, that's too bad!" replied Mr. Young. "I've got a half gallon of the best blackberry brandy money can buy up in the store room, and we'll take care of that stomach trouble all right."

So after a little bit, Mr. D. I. Davis came forth with a large water bottle or jar full of brandy and he poured out a goblet full and passed it to Mike. It must have been good, for Mike smacked his lips approvingly and looked at the big jar longingly. I was getting kind of nervous and wished that I had stomach trouble also. But Mr. Davis relieved the situation by pouring out another goblet for me.

Play Acting to Get Wine.

Then we were assigned to our several duties and I forgot all about the incident. Several hours afterward, I noticed Mike talking to Mr. Young and holding both hands over his stomach.

"Gee," I said to myself, "he's going to get some more of that good brandy."

Sure enough, Mr. Young sent a messenger to fetch a goblet down and give it to Mike. The situation looked bad for me. It was plain to be seen that if I were to get in on this charity stuff it was absolutely necessary to get sick and do it quick.

Not wishing to get ill too quick, as it would attract attention, I waited for a half hour, then, all of a sudden, I doubled up with pain, and holding my hands on my stomach, let out a groan similar to Mike's. Bob Hanson was passing at the time, noticed the attitude I was in and reported to Mr. Young. I whispered it was the water, the change of water, I said.

"Get that blackberry brandy down here immediately," ordered Mr. Young. Well, after I got on the outside of a big bumper of that brandy, I felt fine.

In about an hour's time, Mike became very ill again. Dr. Brandy was again resorted to; again a speedy recovery. Bob Hanson whispered in my ear as he passed, "Jack,

ain't it pretty near time for you now?" I nodded in response, repeated the same tactics as before and was again successful. We both kept that up until the half gallon of brandy had disappeared. The only thing I regret about this incident was that Mike got two laps ahead of me.

A Practical Joke.

Before closing this chapter on this Kansas City trip, there was another little incident that happened worth mentioning. Mr. C. O. Young ordered our dinners from a nearby hotel. At noon we would all gather in the store room in the rear of Mr. Young's office. There were in the party Mr. Young, F. W. Wilder, D. I. Davis, M. F. Mullin, Linx Mulford, Bob Hanson and myself. There was a boy in knee pants, Mr. Young's office boy, who, by the way, was an exceptionally bright boy, what is termed today, "a good kid." It was his duty to fetch our dinners and leave them in the store room. The dinners came in an ordinary market basket.

The first day we all got grapes and other fruits along with a quarter piece of pumpkin pie. But the next day there was a total absence of both pie and fruits in my dinner. Gentle reader, I will have to acknowledge that I love pumpkin pie. I casually looked around to see if the others had pie and grapes. Yes, they had an abundance of it. But I said nothing, thinking it was an error on the part of the person making up the dinners. The next day might be better. But there was nothing doing. I and Linx Mulford were the goats. We got no more pie or grapes for the rest of the time we were in Kansas City, and that was two weeks.

(To be continued.)

[EDITOR'S NOTE.—The author refrained from giving the name of this office boy. The fact of the matter is that this "good kid" was none other than Myrick D. Harding, superintendent of Armour & Company's Chicago plants, and recognized today as one of the most progressive operating executives in the industry.]

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Markets at Chicago and three Eastern markets on Thursday, Apr. 20, 1922, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef—				
STEERS:				
Choice	\$15.00@15.50	\$14.00@14.50	\$14.00@14.50	\$14.00@14.50
Good	14.00@15.00	13.50@14.00	13.00@14.00	13.00@14.00
Medium	13.00@14.00	13.00@13.50	12.00@13.00	12.00@13.00
Common	11.00@12.00	12.50@13.00	11.00@12.00@.....
COWS:				
Good	10.50@11.00	11.50@12.00	10.00@11.00	11.00@12.00
Medium	9.50@10.00	11.00@11.50	9.50@10.00	10.00@10.50
Common	8.50@ 9.00	10.00@11.00	9.00@ 9.50	9.00@10.00
BULLS:				
Good@.....	8.00@ 9.00@.....@.....
Medium@.....	7.00@ 8.00	8.50@ 9.50	9.50@10.50
Common	7.25@ 7.50	6.50@ 7.00	8.00@ 8.50	8.50@ 9.00
Fresh Veal—*				
Choice	14.00@15.00@.....	15.50@16.50@.....
Good	13.00@14.00@.....	13.00@14.00@.....
Medium	11.00@12.50	12.00@13.00	12.00@13.00	12.00@13.00
Common	7.00@ 9.00	10.00@12.00	10.00@11.00	10.00@12.00
Fresh Lamb and Mutton—				
LAMBS:				
Choice	30.00@31.00	30.00@31.00	28.00@30.00	32.00@33.00
Good	29.00@30.00	29.00@30.00	27.00@28.00	30.00@31.00
Medium	27.00@29.00	27.00@29.00	25.00@26.00	27.00@28.00
Common	23.00@26.00	25.00@27.00	22.00@24.00	25.00@26.00
YEARLINGS:				
Good@.....@.....@.....@.....
Medium@.....@.....@.....@.....
Common@.....@.....@.....@.....
MUTTON:				
Good	19.00@20.00	20.00@21.00	15.00@16.00	19.00@21.00
Medium	18.00@19.00	17.00@19.00	13.00@15.00	18.00@19.00
Common	13.50@16.00	14.00@16.00	12.00@13.00	15.00@16.00
Fresh Pork Cuts—				
LOINS:				
8-10 lb. average	22.00@24.00	23.00@24.00	22.00@23.00	21.00@23.00
10-12 lb. average	21.00@22.00	22.00@23.00	21.00@22.00	20.00@22.00
12-14 lb. average	20.00@21.00	21.00@22.00	20.00@21.00	19.00@21.00
14-16 lb. average	18.00@19.00	20.00@21.00	19.00@20.00	18.00@19.00
16 lb. over	16.00@17.00	17.00@19.00	18.00@19.00	16.00@17.00
SHOULDER:				
Plain@.....@.....@.....@.....
Skinned	14.50@15.00@.....	15.00@16.00	14.00@15.00
PICNICS:				
4-6 lb. average	13.50@14.00	14.50@15.00@.....	13.00@14.50
6-8 lb. average	13.00@13.50	14.00@14.50	14.00@15.00@.....
BUTTS:				
Boneless@.....@.....@.....@.....
Boston Style	17.00@18.00@.....	17.00@19.00	17.50@19.00

*Veal prices include "hide on" at Chicago and New York.

CHICAGO LIVE STOCK.

RECEIPTS.			
	Cattle.	Calves.	Hogs.
Monday, April 10.....	17,270	3,318	40,396
Tuesday, April 11.....	9,610	5,272	19,884
Wednesday, April 12.....	6,322	3,060	14,343
Thursday, April 13.....	7,486	4,807	23,324
Friday, April 14.....	3,361	946	18,632
Saturday, April 15.....	500	100	5,000
Total for week.....	44,539	18,103	121,579
Previous week.....	49,241	20,729	121,902
Year ago.....	47,898	18,623	141,220
*Two years ago.....	39,847	6,749	45,736

SHIPMENTS.			
	Cattle.	Calves.	Hogs.
Monday, April 10.....	3,897	121	5,945
Tuesday, April 11.....	2,844	22	1,534
Wednesday, April 12.....	3,350	27	1,435
Thursday, April 13.....	3,067	15	3,577
Friday, April 14.....	1,363	2,277
Saturday, April 15.....	100	1,500
Total for week.....	14,653	176	16,268
Previous week.....	17,739	789	25,226
Year ago.....	22,647	239	29,165
*Two years ago.....	8,077	2	6,420

*Strikes at Chicago Yards.
Receipts at Chicago for the year to April 15, 1922, with comparisons:

	1922.	1921.
Cattle.....	813,613	811,670
Calves.....	249,010	240,060
Hogs.....	2,501,651	2,096,410
Sheep.....	1,063,473	1,368,426
Horses.....	14,577	17,619
Cars.....	77,071	82,433

Total receipts of hogs at eleven markets:

Week ending April 15.....	Week.	Year to date.
Previous week.....	450,000	8,412,000
Cor. week, 1921.....	507,000	9,537,000
Cor. week, 1920.....	202,000	9,581,000
Cor. week, 1919.....	506,000	11,382,000
Cor. week, 1918.....	653,000	11,236,000
Cor. week, 1917.....	484,000	9,788,000
Cor. week, 1916.....	516,000	10,496,000
Cor. week, 1915.....	394,000	9,481,000
Cor. week, 1914.....	361,000	7,649,000

Combined receipts at seven points for week ending April 15, 1922, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending April 15.....	142,000	358,000	135,000
Previous week.....	136,000	353,000	145,000
1921.....	134,000	407,000	232,000
1920.....	96,000	171,000	105,000
1919.....	142,000	491,000	153,000
1918.....	254,000	546,000	146,000
1917.....	159,000	463,000	172,000
1916.....	132,000	430,000	180,000
1915.....	129,000	391,000	163,000
1914.....	128,000	284,000	240,000

Combined receipts at seven markets for year to April 15, 1922, with comparisons:

	Cattle.	Hogs.	Sheep.
1922.....	2,452,000	6,924,000	2,609,000
1921.....	2,414,000	7,525,000	3,253,000
1920.....	2,708,000	7,824,000	2,599,000
1919.....	2,116,000	9,536,000	2,734,000
1918.....	3,300,000	9,199,000	2,638,000
1917.....	2,628,000	8,321,000	3,114,000
1916.....	2,242,000	8,946,000	2,981,000
1915.....	1,903,000	7,189,000	3,052,000

Chicago packers' hog slaughter for week ending April 15, 1922:

Armour & Co.....	13,900
Anglo-American.....	6,700
Swift & Co.....	14,200
Hammond Co.....	6,200
Morris & Co.....	10,900
Wilson & Co.....	8,700
Poyd-Lunnham.....	5,300
Western Packing Co.....	7,600

Roberts & Oake.....	4,600
Miller & Hart.....	4,500
Independent Packing Co.....	5,400
Brennan Packing Co.....	5,000
Wm. Davies Co.....	2,400
Others.....	11,700

Totals.....	107,700
Previous week.....	103,400
Year ago.....	116,300
Two years ago.....	40,000
Three years ago.....	136,300

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ending April 15.....	\$ 7.00	\$10.50	\$ 9.85	\$14.25
Previous week.....	7.85	10.30	9.75	13.90
Cor. week, 1921.....	8.25	8.35	6.30	9.30
Cor. week, 1920.....	13.90	15.20	13.80	18.35
Cor. week, 1919.....	15.85	20.45	14.50	18.15
Cor. week, 1918.....	15.35	17.55	15.90	19.50
Cor. week, 1917.....	11.55	15.80	11.90	14.15
Cor. week, 1916.....	9.15	9.80	8.10	10.50
Cor. week, 1915.....	7.75	7.55	7.95	9.75
Cor. week, 1914.....	8.45	8.00	5.85	7.55
Cor. week, 1913.....	8.10	8.90	6.35	8.20
Cor. week, 1912.....	7.75	7.79	6.25	8.40
Cor. week, 1911.....	5.80	6.09	3.95	5.20

Average, 1911-1921.....\$10.15 \$11.45 \$9.15 \$11.75

CATTLE.		
Prime steers.....	\$8.30@9.00	
Good to choice steers.....	7.00@8.50	
Feeding steers.....	4.75@6.25	
Heifers.....	6.00@8.00	
Yearlings, fair to choice.....	7.00@9.00	
Plain to choice steers.....	5.00@6.75	
Plain to choice cows.....	4.00@7.00	
Canners.....	2.50@3.40	
Cutters.....	3.25@4.00	
Bologna bulls.....	3.50@4.40	
Good to fancy calves.....	6.00@8.00	

HOGS.		
Choice light butchers.....	\$10.30@10.65	
Mediumweight butchers.....	10.10@10.60	
Fair to fancy light.....	10.15@10.65	
Heavy butchers.....	9.75@10.40	
Heavy packing.....	9.40@9.80	
Rough packing.....	8.85@9.60	

SHEEP.		
Good to choice lambs.....	\$11.00@13.75	
Spring lambs.....	13.00@16.00	
Yearlings.....	10.00@12.00	
Wethers.....	8.00@9.50	
Ewes.....	6.00@8.75	

CHICAGO PROVISION MARKET

Range of Prices.
SATURDAY, APRIL 15, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.).....	\$.....	\$.....	\$.....	\$21.00
May.....
LARD—(Per 100 lbs.).....
May.....	10.65	10.82½	10.65	10.82½
July.....	10.95	11.10	10.92½	11.10
Sept.....	11.20	11.35	11.20	11.35
RIBS—(Boxed 25c more than loose).....
May.....	11.15	11.35	11.15	11.35
July.....	10.72½

MONDAY, APRIL 17, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.).....	\$.....	\$.....	\$.....	\$.....
May.....	21.09	21.00	21.00	21.00
LARD—(Per 100 lbs.).....
May.....	10.92½	10.97½	10.85	10.85
July.....	11.17½	11.25	11.12½	11.12½
Sept.....	11.47½	11.52½	11.37½	11.37½
RIBS—(Boxed 25c more than loose).....
May.....	11.50	11.50	11.40	11.40
July.....	10.80	10.85	10.77½	10.77½

TUESDAY, APRIL 18, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.).....
May.....	21.00
LARD—(Per 100 lbs.).....
May.....	10.80	10.80	10.72½	10.72½
July.....	11.07½	11.07½	11.00	11.00
Sept.....	11.35	11.35	11.27½	11.27½
RIBS—(Boxed 25c more than loose).....
May.....	11.32½
July.....	10.65

WEDNESDAY, APRIL 19, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.).....
May.....	21.05
LARD—(Per 100 lbs.).....
May.....	11.05	11.05	10.95	10.95
July.....	11.27½	11.27½	11.20	11.20
Sept.....	11.35	11.35	11.27½	11.27½
RIBS—(Boxed 25c more than loose).....
May.....	11.30
July.....	10.57½

THURSDAY, APRIL 20, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.).....
May.....	21.05
LARD—(Per 100 lbs.).....
May.....	10.75	10.82½	10.75	10.82½
July.....	11.00	11.07½	11.00	11.07½
Sept.....	11.25	11.32½	11.25	11.32½
RIBS—(Boxed 25c more than loose).....
May.....	11.45	11.45	11.45	11.45
July.....	10.62½
Sept.....	10.72½

FRIDAY, APRIL 21, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.).....
May.....	21.10
LARD—(Per 100 lbs.).....
May.....	10.85	10.92	10.82½	10.82½
July.....	11.10	11.15	11.07	11.07
Sept.....	11.37	11.40	11.32½	11.32½
RIBS—(Boxed 25c more than loose).....
May.....	11.55	11.55	11.55	11.55
July.....	10.65	11.80	10.65	10.75
Sept.....	10.75	10.75	10.75	10.75

CHICAGO RETAIL FRESH MEATS

(Corrected weekly by C. W. Kaiser, Sec'y, United Master Butchers' Ass'n of Chicago.)

Beef.			
	No. 1.	No. 2.	No. 3.
Rib roast, heavy end.....	26	22	17
Rib roast, light end.....	32	26	19
Chucks round.....	30	25	10
Steaks, round.....	30	25	20
Steaks, sirloin, first cut.....	42	35	25
Steaks, porterhouse.....	50	42	28
Steaks, flank.....	30	25	13
Beef stew, chuck.....	18	15	12
Corned briskets, boneless.....	18	18	18
Corned plates.....	12	10	10
Corned rumps, boneless.....	25	22	16
Lamb.			
	Good.	Com.	
Hindquarters.....	42	35	
Legs.....	45	38	
Stews.....	20	15	
Chops, shoulder.....	30	25	
Chops, rib and loin.....	50	40	
Mutton.			
Legs.....	22	..	
Shoulders.....	15	..	
Chops, rib and loin.....	35	..	
Pork.			
Loin, whole, 8@10 avg.....	@29		
Loin, whole, 10@12 avg.....	@28		
Loin, whole, 12 to 14.....	@26		
Loin, whole, 14 and over.....	@24		
Chops.....	@23		
Shoulders.....	@20		
Butts.....	@23		
Spareribs.....	@15		
Hocks.....	@15		
Leaf lard, unrendered.....	@10		
Veal.			
Hindquarters.....	@30		
Forequarters.....	@18		
Legs.....	@25		
Breasts.....	@18		
Shoulders.....	@16		
Outlets.....	@42		
Rib and loin chops.....	@35		
Butchers' Offal.			
Suet.....	@ 34		
Shop fat.....	@ 14		
Bones, per 100 lbs.....	@25		
Half skins.....	@12		
Kips.....	@10		
Deacons.....	@12		

CURING MATERIALS.

	Bbls.	Sacks.
Refined saltpetre, gran.....	7½	7½
Crystals.....	8½	8½
Double refined nitrate of soda, f. o. b. N. Y. & S. F., carloads.....	4½	4½
Less than carloads, granulated.....	4½	4½
Crystals.....	5½	5½
Kegs, 100@130 lbs., 1c more.....
Boric acid, crystals to powdered, lbs.....	12½	12½
Borax, crystals to powdered.....	6½	7½
Sugar—		
Raw sugar, 96 basis.....	@ 4½	
Second sugar, 90 basis.....	@ 3½	
Syrup, testing 63 to 65 combined sucrose and invert.....	@20	
Standard, granulated, f. o. b. refinery (less 2 per cent).....	@ 5.40	
Plantation, granulated, f. o. b. New Orleans (less 2 per cent).....	@ 5.25	
White clarified, f. o. b., New Orleans (net).....	@ 5	
Yellow clarified, f. o. b., New Orleans (net).....	@ 4½	
Salt—		
Granulated, car lots, per ton, f. o. b., Chicago, bulk.....	\$ 8.50	
Medium, car lots, per ton, f. o. b., Chicago, bulk.....	10.00	
Rock, car lots, per ton, f. o. b., Chicago.....	8.50	

DRYERS AND CONTINUOUS PRESSES



For Tankage, Blood, Bone Fertilizer, all Animal and Vegetable Matter. Installed in the largest packing-houses, fertilizer and fish reduction plants in the world. Material carried in

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending	Cor. week,
	April 22,	1921.
Prime native steers.....	15 @16	17 @19
Good native steers.....	14 @15	16 @17
Medium steers.....	12 @14	14 @16
Hofers, good.....	11 1/2 @15	13 @16
Cows.....	8 @11 1/2	10 @15
Hind quarters, choice.....	@21	@25
Fore quarters, choice.....	@10	@13

Beef Cuts.

Steer Loins, No. 1.....	@30	@32
Steer Short Loins, No. 1.....	@28	@30
Steer Short Loins, No. 2.....	@25	@27
Steer Loin Ends (hips).....	@22	@24
Steer Loin Ends, No. 2.....	@21	@23
Cow Loins.....	@17	@19
Cow Short Loins.....	20 @27	20 @29
Cow Loin Ends (hips).....	10 @15	18 @20
Steer Ribs, No. 1.....	@21	@23
Steer Ribs, No. 2.....	@19	@21
Cow Ribs, No. 1.....	@19	@21
Cow Ribs, No. 2.....	@18	@20
Steer Rounds, No. 1.....	@15	@17
Steer Rounds, No. 2.....	@14 1/2	@16
Steer Chucks, No. 1.....	@10	@11
Steer Chucks, No. 2.....	@9 1/2	@10 1/2
Cow Chucks.....	12 1/2 @13	14 @15
Cow Chucks.....	6 1/2 @8	8 @9
Steer Plates.....	@7 1/2	@8
Medium Plates.....	@7	@8
Priskets, No. 1.....	@16	@17
Priskets, No. 2.....	@15	@16
Steer Navel Ends.....	@4 1/2	4 1/2 @5
Cow Navel Ends.....	@4 1/2	@5
Fore Shanks.....	@4 1/2	@5
Hind Shanks.....	@4	@5
Rolls.....	18 @20	@25
Strip Loins, No. 1, boneless.....	@20	@25
Strip Loins, No. 2.....	@15	@20
Strip Loins, No. 3.....	@12	@15
Sirloin Butts, No. 1.....	@25	@30
Sirloin Butts, No. 2.....	@20	@25
Sirloin Butts, No. 3.....	@15	@20
Beef Tenderloins, No. 1.....	@70	@85
Beef Tenderloins, No. 2.....	@60	@75
Rump Butts.....	@17	28 @30
Flank Steaks.....	@20	@25
Boneless Chucks.....	@9	@10 1/2
Shoulder Clods.....	@15	@18
Hanging Tenderloins.....	@8	@10
Trimnings.....	@5	9 @13

Beef Product.

Brains, per lb.....	6 @9	9 @11
Hearts.....	3 @5	4 @7
Tongues.....	25 @30	27 @30
Sweetbreads.....	22 @28	27 @30
Ox-Tail, per lb.....	5 @11	8 @11
Fresh Tripe, plain.....	4 @5	@5
Fresh Tripe, H. C.....	8 @10	9 @11
Livers.....	8 1/2 @10	@11
Kidneys, per lb.....	@8	@11

Veal.

Choice Carcass.....	15 @15 1/2	16 @18
Good Carcass.....	14 @14 1/2	11 @15
Good Saddles.....	18 @24	22 @28
Good Backs.....	8 @12	8 @14
Medium Backs.....	7 @8	7 @8

Veal Product.

Brains, each.....	7 @8	8 @10
Sweetbreads.....	50 @55	37 @45
Calf Livers.....	25 @28	27 @40

Lamb.

Choice Lambs.....	30 @31	@22
Medium Lambs.....	28 @30	@20
Choice Saddles.....	33 @33	@28
Medium Saddles.....	31 @31	@28
Choice Fores.....	25 @25	@14
Medium Fores.....	24 @24	@12
Lamb Fries, per lb.....	22 @24	@30
Lamb Tongues, each.....	@18	@18
Lamb Kidneys, per lb.....	@25	25 @28

Mutton.

Heavy Sheep.....	@15	@12
Light Sheep.....	@20	@16
Heavy Saddles.....	@20	@16
Light Saddles.....	@24	@22
Heavy Fores.....	@10	@8
Light Fores.....	@16	@10
Mutton Legs.....	@27	@27
Mutton Loins.....	@22	@20
Mutton Stew.....	@10	@7
Sheep Tongues, each.....	@10	@18
Sheep Heads, each.....	@10	@12

Fresh Pork, Etc.

Dressed Hogs.....	@15	@14
Pork Loins, 8@10 lbs. avg.....	@23	@20
Leaf Lard.....	@11	@10
Tenderloin.....	@60	@67
Spare Ribs.....	@11	@10
Butts.....	@16	@17
Hocks.....	@15	@13
Trimnings.....	@9	@8 1/2
Extra lean trimmings.....	@16	@14
Tails.....	@9	@9
Snouts.....	@5	@4 1/2
Pigs' Feet.....	@4 1/2	@4 1/2
Pigs' Heads.....	@7	@6
Blade Bones.....	@9	@9
Blade Meat.....	@11 1/2	@12
Cheek Meat.....	@7 1/2	@6 1/2
Hog Livers, per lb.....	@5	4 @6
Neck Bones.....	@3 1/2	@4
Skinned Shoulders.....	@14 1/2	@14 1/2
Pork Hearts.....	@4 1/2	@5
Pork Kidneys, per lb.....	@5	@6
Pork Tongues.....	@18	@14
Slip Bones.....	@9	@9
Tail Bones.....	@8	@10
Brains.....	@10	@12
Back fat.....	@12 1/2	@12
Hams.....	@14	@15
Culms.....	@14	@15
Bellies.....	@24	@18

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons.....	@22
Country style sausage, fresh, in link.....	@15
Country style sausage, fresh, in bulk.....	@14
Country style sausage, smoked.....	@17
Mixed sausage, fresh.....	@13
Frankfurts in pork casings.....	@13
Frankfurts in sheep casings.....	@15
Bologna in beef bungs, choice.....	@14
Bologna in beef middles, choice.....	@13 1/2
Bologna in cloth, paraffined, choice.....	@14
Liver sausage in hog bungs.....	@16
Liver sausage in beef rounds.....	@10
Head cheese.....	@11
New England luncheon specialty.....	@22
Liberty luncheon specialty.....	@16
Mixed luncheon specialty.....	@17
Tongue sausage.....	@12
Blood sausage.....	@14
Polish sausage.....	@14
Souse.....	@14

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@46
Cervelat, new condition, in hog bungs.....	@16
Cervelat, new condition, in beef middles.....	@15
Thuringer Cervelat.....	@20
Farmer.....	@24
Holsteiner.....	@22
B. C. salami, choice.....	@41
B. C. salami, new condition.....	@19
Milano salami, choice, in hog bungs.....	@39
Frisses, choice, in hog middles.....	@31
Genoa style salami.....	@33
Peperoni.....	@20
Mortadella, new condition.....	@47
Capicola.....	@42
Italian style hams.....	@41
Virginia style hams.....	@42

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	5.75
Large tins, 1 to crate.....	6.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	6.50
Large tins, 1 to crate.....	7.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	6.00
Large tins, 1 to crate.....	7.00

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, per set.....	\$0.33 1/2
Beef rounds, export, per set.....	.42 1/2
Beef middles, per set.....	1.30
Beef bungs, No. 1, per piece.....	.20
Beef bungs, No. 2, per piece.....	.18
Beef wassands, No. 1, per piece.....	.20
Beef wassands, No. 2, per piece.....	.10
Beef bladders, small, per doz.....	1.80
Beef bladders, medium, per doz.....	1.55
Beef bladders, large, per doz.....	1.55
Hog casings, medium, f. o. b.....	.90
Hog middles with cap, per set.....	.18
Hog middles, without cap, per set.....	.16
Hog bungs, export.....	.25
Hog bungs, large, per doz.....	12 1/2
Hog bungs, medium.....	.09
Hog bungs, narrow.....	.05
Hog stomachs, per piece.....	.08
Imported sheep casings, extra wide.....	
Imported sheep casings, medium wide.....	
Imported sheep casings, medium.....	

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. barrel.....	16.00
Pork tongues, 200-lb. barrel.....	45.00
Lamb tongues, long cut, 200-lb. bbl.....	33.00
Lamb tongues, short cut, 200-lb. bbl.....	38.00

CANNED MEATS.

	No. 1/2	No. 1	No. 2	No. 6
Corned beef.....	\$ 1.75	\$ 2.25	\$ 3.25	\$15.00
Roast beef.....	2.35	4.00	15.00	
Roast mutton.....	2.40	4.75	16.50	
Sliced dried beef.....	2.90	5.00		
Ox tongue, whole.....	17.50	56.00		
Lunch tongue.....	5.50	4.25	8.75	32.00
Corn beef hash.....	1.50		4.50	
Hamburger steaks with onions.....	1.50	2.35	4.50	
Vienna style sausage.....	1.15	2.25	4.15	
Veal loaf, medium size.....	2.00			
Chili con carne with, or without, beans.....	1.25			
Potted meats.....	.80			

BARRELED PORK AND BEEF.

Mess pork, regular.....	22.50
Family back pork, 25 to 34 pieces.....	24.00
Family back pork, 35 to 45 pieces.....	25.00
Clear pork back, 40 to 50 pieces.....	21.00
Clear pork back, 50 to 60 pieces.....	20.00
Clear plate pork, 20 to 35 pieces.....	19.00
Clear plate pork, 35 to 45 pieces.....	19.00
Bean pork.....	18.00
Brisket pork.....	20.00
Plate beef.....	14.00
Extra plate beef, 200-lb. barrels.....	15.00

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago.....	@15
Cartons, rolls or prints, 1 lb.....	@19
Cartons, rolls or prints, 2@5 lbs.....	@13 1/2
Shortenings, 30@60 lb. tubs.....	@13
Nut Margarine, prints, 1 lb.....	@12 1/2

DRY SALT MEATS.

Extra short clears.....	@11
Extra short ribs.....	@11
Short clear middles.....	@13
Clear bellies, 14@16 lbs.....	@13 1/2
Clear bellies, 18@20 lbs.....	@13
Clear bellies, 20@25 lbs.....	@12 1/2

Clear bellies, 25 @30 lbs.....	@12 1/2
Rib bellies, 20@25 lbs.....	@12 1/2
Rib bellies, 25@30 lbs.....	@12 1/2
Fat backs, 10@12 lbs.....	@8 1/2
Fat backs, 12@14 lbs.....	@8 1/2
Fat backs, 14@16 lbs.....	@9
Regular plates.....	@9
Butts.....	@7 1/2

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	@32
Skinned hams, fancy, 16@18 lbs.....	@35 1/2
Standard regular hams, 12@16 lbs.....	28 @30
Picnics, 5@6 lbs.....	@17
Breakfast bacon, fancy, 6@8 lbs.....	@35
Standard bacon, 6@8 lbs.....	@28
Standard bacon, 8@12 lbs.....	24 @26
Standard bacon, 12@14 lbs.....	@22 1/2
Standard bacon, strips, 6@7 lbs.....	@22 1/2
Cooked hams, choice, skin on, surplus fat off, smoked.....	@40 1/2
Cooked hams, choice, skinned, surplus fat off, smoked.....	@51
Cooked hams, choice, skinned, surplus fat off, smoked.....	@52
Picnics, skin on, surplus fat off, smoked.....	@28
Picnics, skinned, surplus fat off, smoked.....	@29
Loin roll.....	@45

FERTILIZERS.

	Per unit.
Ground dried blood.....	\$3.35 @ 3.50
Unground and crushed blood.....	3.00 @ 3.25
Concentrated tankage, ground.....	3.25 @ 3.35
Hoofmeal.....	2.10 @ 2.25
Ground tankage, 10 to 11%.....	2.75 @ 3.00
Ground tankage, 6 1/2 to 9%.....	2.25 @ 2.50
Crushed and unground tankage.....	2.00 @ 2.50
Ground raw bone, per ton.....	28.00 @ 30.00
Ground steam bone, per ton.....	22.00 @ 24.00
Unground steamed bone.....	18.00 @ 18.00
Unground bone tankage.....	10.00 @ 12.00

HORNS, HOOF AND BONES.

	Per Ton.
No. 1 horns.....	\$225.00 @ 250.00
No. 2 horns.....	175.00 @ 200.00
No. 3 horns.....	75.00 @ 125.00
Hoofs, black.....	22.00 @ 24.00
Hoofs, stripped.....	35.00 @ 40.00
Hoofs, white.....	45.00 @ 50.00
Grinding hoofs.....	20.00 @ 22.00
Round shin bones, heavies.....	100.00 @ 110.00
Round shin bones, light.....	80.00 @ 90.00
Flat shin bones, heavies.....	90.00 @ 95.00
Flat shin bones, lights.....	75.00 @ 80.00
Thigh bones, heavies.....	90.00 @ 95.00
Thigh bones, light.....	80.00 @ 85.00
Skulls, jaws and knuckles.....	25.00 @ 26.00

Note—Foregoing horns, hoofs and bones must be assorted, free from grease, hard and clean.

LARD (Unrefined).

Prime, steam, cash.....	@10.62 1/2
Prime, steam, loose.....	@9.97 1/2
Leaf, raw.....	@9.50
Compounds.....	@13 1/2
Neutral lard.....	11 1/2 @12

LARD (Refined).

Pure Lard, kettle rendered, per lb., tes.....	@13 1/4
Pure Lard.....	@12 1/4
Cooking oil, per bbl.....	@13 1/4
Bakers' special cooking oil.....	@13 1/4
Barrels, 1/2c over tierces; half barrels, 1/4c over tierces; tubs and pails, 10 to 30 lbs., 1/4c to 1c over tierces.	

OLEO OIL AND STEARINE.

Oleo oil, extra.....	9 1/2 @ 9 3/4
Oleo stock.....	8 1/2 @ 8 3/4
Prime No. 2, oleo stock.....	8 @ 8 1/4
No. 3 oleo oil.....	8 @ 8 1/4
Prime oleo stearine, edible.....	8 1/2 @ 9
No. 2 oleo stearine, edible.....	8 @ 8 1/2

TALLOW AND GREASES.

Edible tallow.....	7 @ 7 1/4
Choice country tallow.....	7 @ 7 1/4
Packers' prime, loose tallow.....	6 1/2 @ 7
Packers' No. 1 loose tallow.....	6 @ 6 1/2
Packers' No. 2 tallow.....	4 1/2 @ 5 1/4
White, choice grease.....	7 @ 7 1/4
White, "A" grease.....	6 1/2 @ 7
Yellow grease, 10 to 15 per cent acid.....	5 1/2 @ 5 3/4
Yellow grease, 15 to 30 per cent acid.....	5 @ 5 1/2
Brown grease.....	4 1/2 @ 5
Crackings.....	5 @ 5 1/2
Bone, naphtha extracted.....	4 1/2 @ 5
House.....	4 1/2 @ 5

VEGETABLE OILS.

Cottonseed oil—White, deodorized, in bbls.....	12 1/2 @ 13
Yellow, deodorized, in bbls.....	12 1/2 @ 12 3/4
P. S. Y., loose, Chicago.....	11 1/2 @ 11 1/2
P. S. Y., soap grade, loose.....	@10 1/4
Soap stock, bbls., concn., 65%, f. o. b. Texas.....	@4 1/2
Lined oil, loose, per gal.....	@1 1/2
Corn oil, loose.....	@10
Soya bean oil, seller tank, f. o. b. coast, nom. 9%.....	@9 1/2
Cocanut oil, seller tank, f. o. b. coast.....	7 1/4 @ 7 1/4

ANIMAL OILS.

Prime lard oil.....	13 1/2 @ 13 1/2
Extra winter strained lard oil.....	11 @ 11 1/2
Extra lard oil.....	10 1/2 @ 11
Extra No. 1 lard oil.....	9 1/2 @ 10
No. 1 lard oil.....	8 1/2 @ 9
No. 2 lard oil.....	8 1/2 @ 9 1/4
Pure neatfoot oil.....	17 1/2 @ 18 1/4
Extra neatfoot oil.....	9 1/4 @ 10
No. 1 neatfoot oil.....	8 1/2 @ 9
Acidless tallow oil.....	9 1/2 @ 10 1/4

Retail Section

LEAKS IN THE RETAIL MEAT BUSINESS

This Is Where the Dealers' Profits Often Go

By E. B. Moon, Assistant Secretary, National Association of Meat Councils.

Right at this time every retailer of meats should take a careful look into his business with a view to cutting out waste and economizing. This seems to be the order of the day. It is what business in general is doing.

A close survey will bring to light many losses. Some of these losses are known to people who are not in the retail business, and some of the losses are known to the trade itself, but few steps have been taken to shut them off.

Evil of Forgotten Charges.

Forgotten charges are and have been for years a source of loss in many retail stores. Every dollar's worth of business done, every sale, should be recorded by some system of accounting. A sale made but not recorded is a six-cylinder loss; the cost of the goods, the profit that should have been made, the time in making the sale, the labor of handling the goods, the tendency to carelessness, and then the loss of time in tracing losses. Also, it is a disorganizing element, an element that produces inefficiency.

It is clear that the forgotten charge is a greater loss than if the goods were destroyed by fire, or taken by burglary, and yet charges are forgotten every day in retail stores of all sorts. Much of the loss from this cause occurs during rush times when the merchant and his salesmen try to wait on two or three customers at one time. They should remember that it is just as important to get the money for the goods sold as it is to sell them.

Failure to record sales runs into money very rapidly.

Disputed Accounts and Dishonesty.

Another important source of loss is disputed accounts. Many merchants settle disputed accounts brusquely according to record, offend the customer, and cut off future sales indefinitely. Some stores have adopted John Wanamaker's famous rule: "The customer is always right." It is short-sighted to offend customers, when offense can be avoided by means within reason. The question of disputed differences is always costly to the merchant when his customer goes elsewhere to trade. It means a continuous loss of profit, and success in retailing depends upon permanent progress, and permanent progress depends on holding the trade and a continual profit.

Dishonesty is also a source of loss in some retail stores. A system that fails to protect against dishonesty, that fails to see that goods are sold for the right price, that fails to see that all the goods that go out are paid for, or charged, is conducive to dishonesty. It is the merchant's duty to see that a system is devised which provides a complete check against the transaction, and in this purpose he deserves the co-operation and support of his sales force.

Errors in Bookkeeping.

Another source of loss, in too many retail stores, is errors in posting. Charges

are made to the wrong account; and, while the adjustment is made, the goods are often lost, since the other account to which they properly belonged has been settled and such matters can be reopened only with extreme difficulty. A double check against posting should therefore be devised because such mistakes are annoying to the customers, cast suspicion on the store, and create real losses.

Errors in footing on the sales slip and on the journal and ledger is another source of serious loss where much credit business is done. While errors in footings may usually be corrected, they have a tendency to displace the confidence of the customers and they hurt even as much as the losses. So, all footings on sales slips should be verified and checked before being carried further.

Losses from Bad Accounts.

Losses from bad accounts are due too many times to the fact that the customer buys more than he can pay for. The customer may be able to pay for goods worth \$4, but not able to pay for goods worth \$8. So the bill to be paid is an important check on credits. It is not always a question of honesty, it is often a question of resources, health, et cetera. Therefore, accounts with credit customers should be kept to a point of reasonable limit: ability to pay.

Another loss occurs in "liquid goods," goods sold in bulk and measured. A great many losses occur because of the lack of an accurate system of measuring. With the use of cartons or containers accurate in measurement, there is little need for errors in measuring. Use up-to-date cartons or containers.

Some Petty Losses.

A great many losses come from the practice of lending containers: baskets, pails, et cetera. Unless these things are charged to the customer and credited when returned, very few customers will return them, and this loss, going on from day to day and week to week, amounts to many dollars at the close of the year. Aside from the losses already enumerated, there are a number of petty losses which should receive attention.

Petty losses creep in from such instances as cash customers paying it "the next time," or a customer forgetting her purse and wanting to "just remember," as she doesn't want to charge it. The safe check against petty losses is a complete record of all transactions.

No doubt, errors in figuring costs are responsible for many losses and many failures in retailing. There are two ways of figuring costs, but we shall not go into the question in this article, but shall treat this in a future issue as a separate discussion. In the retailing of meats it involves accurate tests and accurate accounting.

Losses from Depreciation.

Meats that have become discolored or injured from handling should always be moved rapidly. There should be a continuous regular method of checking stock, and all goods that have a tendency to depreciate should be pushed to the front and moved. It is equally important to safeguard against depreciation by the right kind of care of the merchandise.

Besides these leaks enumerated, there

are others, such as wrong buying, over-buying, carelessness in marketing goods, and slow turning stock. These will be treated in future articles.

It is not intended in this article to urge a remedy for each one of these leaks in detail, but to remind the merchant of the possible avenues of loss and waste.

Most retailers of meat know of these leaks, and some retailers have reduced them to the minimum through "keeping books," just a simple accounting system; through pushing slow-movers continuously and systematically, and through advertising that sells slow-movers, such as the poster service now being prepared by the National Association of Meat Councils, 22 West Monroe street, Chicago.

Within a few months the association also will have ready a practical and useful yet simple accounting system.

LOCAL AND PERSONAL.

The Allbold meat market at Elgin has been sold.

C. Grunnet has opened a meat market at Dike, Ia.

The Wall Street market is a new meat market at Spokane, Wash.

Fred Birt has planned to open a meat market at Harrisburg, Pa.

M. Glass & Sons, Houghton, Mich., are opening a new meat market.

The Stroder meat market, Cavalier, N. D., has been sold to F. Sutterlin.

W. F. Tood, Woodward, Ia., has sold his meat market to Frank Williams.

Wier Nelson, Ellsworth, Ia., has sold his meat business to L. DeVries.

The Joe Webebr meat market, Araphoe, Nebr., has been leased to H. Patton.

Carl Steinsifer has purchased the August Dahl meat market at Auburn, Wash.

H. W. Snow, Hamilton, Ohio, has purchased a meat market at 2528 Pleasant avenue.

A meat market has been added as a department of the Red Ball grocery store at Centerville, Ia.

Otto Trettel of Little Falls, Minn., has taken charge of the Louis Binick meat market of that city.

Louis Finkbeiner has purchased a meat market from the Nelson Beef Co. at Poughkeepsie, N. Y.

The John Springer meat market at Ainsworth, Nebr., has been sold to Hall & Son of Fullerton, Nebr.

Cacciatore & Sons, Rockford, Ill., report the purchase of the Carty-Dever meat market at 418 State street.

Andrew Bennes of Brinsmade, N. D., has bought an interest in the Church Ferry market, formerly conducted by Geo. Christian.

The Eisenhood Bros. of Battle Creek, Mich., are branching further out into business by opening another store on Marshall street.

Dave Hash & Son have purchased the grocery, meat market and restaurant at Sparta, Tenn., formerly conducted by C. M. Gist.

The Larson Brothers, Albert Lea, Minn., have leased the former Central Electric headquarters and will open another meat market therein.

Harold Springer and Henry Beckman, Jr. have purchased the grocery business of C. W. Calkins at Lake Forest, Ill., and will add a meat market.

The two meat markets at Newport, Nebr., have consolidated. The City meat market was sold by Ed. Riley to Todd Ritts of the Star market, under which name the consolidated firm will be known.

Jack Beverly has engaged in the meat business at Lucas, Kas.

Ed. Kortendick will open a meat market at Lake Mills, Wis.

Frank Peet has opened the "Model Market" at Mahanomen, Minn.

Martin Fullerton has opened a meat market at Rockaway, N. Y.

H. D. Underwood, Shelton, Neb., has discontinued his meat business.

The Espindolla market, Salinas, Calif., has added a meat department.

George O'Brien plans to open a meat market at Talihina, Oklahoma.

Wm. Miner has sold his meat market at Hillsdale, Mich., to H. E. Straw.

Ferguson and Laman have opened a meat market at Hamilton, Ohio.

Campbell & Gohagen have engaged in the meat business at Cleo, Okla.

The Horn Bros.' meat market was recently opened at Valparaiso, Ind.

C. G. Smith has sold his meat market at Steele City, Nebr., to E. N. Hewitt.

W. G. Grierson & Son have opened a meat market at West Union, Ohio.

L. H. Winter and R. W. Anderson opened a meat market at Eau Claire, Wis.

Herman Macker & Company will open a meat market at Hales Corners, Wis.

John Peterlaka, Casco, Wis., has sold the Casco Meat Market to Joseph Dhuey.

Berg Bullen Company opened a meat and grocery business at Superior, Wis.

Joseph Cappelli has added a meat department to his market at Philmont, N. Y.

Frank Brockwell of Saginaw, Mich., has purchased the Allen Scheur meat market.

The Fred Megel meat market at Piqua, Ohio, has been sold to Clyde F. Fashner.

B. Minard, Columbus, Nebr., has suffered a severe fire loss in his meat market.

National Sausage Company, Kansas City, Kan., has been incorporated; capital \$2,000.

The meat market of Lance Packard, Poynette, Wis., has been destroyed by fire.

The Davis Meat Market, Sunnysvale, Cal., has been opened in the Carlson Grocery.

Wm. Koch is now manager of the East Side Market & Grocery, Benkelman, Nebr.

Kay C. Kuller, Meadville, Pa., is preparing to soon occupy his own store building.

Belknap & Kinde have succeeded to the meat business of Belknap & Most, Caro, Mich.

Coulter & Doty, Moundsville, W. Va., have opened a meat market on First street.

Fred Arnold of San Andres, Calif., has sold his meat market to Earl Jasper of Wheatland.

Extensive improvements have been added to the Jerzbak meat market at Stevens Point, Wis.

W. J. Meyer will open a meat market in the former Cornwall electric shop, New London, Wis.

Leonard Decker, Lexington, Neb., has been succeeded in the meat business by Roy Johnson.

G. E. McCrea and F. L. Caldwell have opened a cash and carry meat market at Wenatchee, Wash.

J. T. Evans has opened a new meat market at Wichita, Kansas, to be known as the Kansas market.

The Dix Avenue Market Co., Detroit, Mich., has been incorporated with a capital stock of \$24,000.

Mat Warlock will again engage in the meat and grocery business in his old location, Chetopa, Kas.

Oscar Howard and R. J. White recently purchased the Chester Brownson meat market at Plainfield, Ill.

Messrs. L. F. Kubicek and M. L. Drake have opened a meat market in the United market at Jefferson, Ohio.

Stout & McDonald, Van Buren, Ark., have purchased the U. S. Meat Market from Dorner & Miller.

Jacob Brandstrom and John Hoberg have purchased the John L. Lund meat market at Grasston, Minn.

The Daly Meat Market, Miles City,

Mont., has been taken over by the Prosser-Irving mercantile company.

J. J. Bolster has purchased the meat market formerly conducted by Messrs. Davy & Linnertz at Minot, N. D.

I. C. Young has leased the building under way of construction at Hessel Station, Colo., for a meat market.

Ed. Kieffer, Wausau, Wis., has sold his interest in the Kieffer Bros. meat market to his brother, George H. Kieffer.

J. W. Hornbeck purchased the Pearson market at Minneapolis, Minn., which is now known as the Sanitary market.

James Dohnalek has purchased the Joe Nomechek & Co. meat market, known as the West End market, Belle Plaine, Ia.

M. Glass & Sons, Calumet, Mich., are soon to open a meat market in the store adjoining their present place of business.

Leslie & Marlo Perks, of Greenville, have opened a meat market at Belding, Mich., under management of Fred O'Boyle.

The Gallagher Market Co., Hanford, Cal., has succeeded to the business of Jackson Boyle Co., and W. C. Gallagher.

Glenn A. Cable has taken over the Guth & Workman meat market at Oil City, Pa., to which many improvements will be added.

E. W. Cooper, Spokane, Wash., who has been in the meat market business for ten years, has moved into a modern and newly equipped store.

The Milwaukee market at Deer Lodge, Mont., was sold to Jack Dilatore and Chas. Wollfolk. The new name will be the Sanitary market.

The Jorgenson meat market at Atlantic City, Ia., has been sold to Frank Knop of the K and K market, and was moved to the latter's store.

J. H. Williamson and Rudy Landolf have purchased the grocery and meat

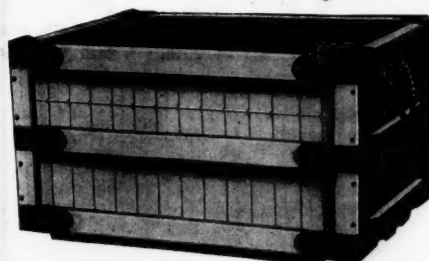
market formerly conducted by Chas. H. Karstrom at Grand Crossing, Ill.

Norman Selfridge of Joliet, Ill., has purchased the fixtures in the market formerly conducted by George Goering at Ottawa, and will open a meat market there.

Max Roth, who has been manager of the Schermer meat market and grocery store, Walnut street, Sharpsville, Pa., for a number of months, has purchased the Schermer interest.

The Commonwealth Grocery and Meat Market, Inc., has been organized in Gary, Ind., with a capital of \$50,000. A chain of markets will be conducted. The directors are Anton L. Pappas, Mike Skinta and Pete Ponoff.

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\$200 REWARD

WILL be paid to the first party furnishing information which will directly result in locating my father. He is a butcher by trade, about 65 years old, has blue eyes, is 5 feet, 5 inches tall and wore a mustache when last seen. Was last heard of somewhere in Illinois. His family is very anxious to see him. Wire, phone or write **W. A. Sack, Sanitary Meat Market, Boyne City, Michigan.**

New York Section

M. V. Irish, manager of the beef department, Swift Canadian Company, Toronto, was in New York this week.

W. J. Wilson, small stock department, Chicago, C. T. Richardson, construction department, Boston, Swift & Company, were in New York during the week.

George Kramer, of Kramer Brothers, with Mrs. Kramer left last Monday on a motor trip to Atlantic City and vicinity, to be gone about two weeks.

T. E. Wilson, president, W. C. Buethe, treasurer, Dr. L. M. Tolman, chief chemist, and F. H. Knief, accounting department, of Wilson & Company, Chicago, were in New York this week.

Edgar Heymann, dried sausage department, J. Larsen, automobile equipment department, and M. C. Brand, smoked meats department, Morris & Company, Chicago, were in town this week.

Prices realized on Swift & Company's sales of carcass beef in New York City for the week ending April 15, 1922, on shipments sold out ranged from 11 cents to 14 cents per pound, and averaged 13.01 cents per pound.

Boyer, Kienle Company, Inc., distributors of vegetable seed and nut oils, New York City, have moved their offices from 25 West Broadway to 90 West street, room 818, where they will welcome old friends and new ones.

All arrangements have been completed for the stag party and beefsteak dinner of the Armour Executive Club in Werner's Hall, Jersey City, this evening, Saturday, April 22. The entertainment committee has secured the services of noted singers and entertainers and these coupled with local talent will undoubtedly make this get-together dinner as famous as those previously held.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending April 15, 1922: Meat—Manhattan, 3,589 lbs.; Brooklyn, 137 lbs.; The Bronx, 25 lbs.; Queens, 272 lbs.; Richmond, 1,170 lbs.; total, 5,193 lbs. Fish—Manhattan, 2,990 lbs.; Brooklyn, 4 lbs.; Queens, 9 lbs.; total, 3,003 lbs. Poultry and game—Manhattan, 326 lbs.; Brooklyn, 23,351 lbs.; The Bronx, 3 lbs.; Queens, 3 lbs.; total, 23,683 lbs.

A well planned affair was the surprise party tendered to Dave Cohn of the Kansas Beef & Provision Co. on his 36th birthday recently. Practically every man present is prominent in the meat business. Among those present were Albert Rosen, former president of the Brooklyn branch, United Master Butchers, Mrs. Rosen and Miss Lillian Rosen, the latter the fiancée of Joseph Cohn; J. Wasserman and wife, Max Kraus, the mutton king of West Washington market, and Mrs. Kraus; Fred Kohn and wife; Joe Kohn; Mrs. Dorothy Cohn, mother of the well known family, who is as good a sport as any of the younger generation; Miss Martha Cohn, the bachelor girl of the family; Arthur Gunther, the Duke of Tenth Avenue, and wife; Fred Cohn and wife, J. Lettal and wife, C. Geisert and wife, Miss DeVries, Miss Josephine Rosen, Sam Shapiro and sister, Charley Weiss, W. Kohl and wife, Miss B. Simon, Shamus O'Brien, Tony Hirsch, Jr., and L. Cohn.

All the guests were old friends and business associates for many years and the evening was thoroughly enjoyable. The birthday gifts were many and varied, but the biggest surprise was a dozen suits of silk underwear of a dozen different colors, with silk socks and ties to match. That is doubtless the reason that Dave travels with his vest open these days and his trousers drawn up.

H. A. Tennyson, for some years manager of the provision department of Oscar Mayer & Co., Inc., with headquarters at Chicago, and in charge of sales from the New York office, was recently elected secretary of the company at a meeting of the directors. Mr. Tennyson has been associated with Oscar Mayer & Co., Inc., for some twelve years, and his promotion to the duties of secretary is a graceful recognition on the part of the directors of the way in which Mr. Tennyson has conducted the affairs of the company under his direction. His many friends everywhere, and especially in New York, will be very glad to hear of his new and enlarged activities.

NEW YORK SUPPLY MEN.

The New York City Group of the National Butchers & Packers Supply Association held its monthly meeting at the Opera Cafe, 265 West 34th street, New York City, on April 18. It was a very interesting meeting and the following guests were present: Mr. R. E. Ottenheimer, Baltimore, National Chairman; Mr. H. L. Pfeiffer, New York, National Secretary,

and Messrs. Davis and Menee of the Harrington Cutlery Co. Mr. Ottenheimer gave an interesting talk on the doings of the organization. Mr. G. W. Davis addressed the group and stated that he would co-operate with the association to maintain the friendly feelings between the manufacturer and jobber. The meeting was preceded by a dinner which is just one fine part of these evenings that are so enjoyably spent by the members of the association and their guests.

MASTER BUTCHERS' ASSOCIATIONS.

An excellent attendance was the record of the meeting of Ye Olde New York Branch, United Master Butchers, on last Tuesday evening. A nominating committee was appointed for the purpose of presenting names for the election of officers at the next meeting. The revision of by-laws was again taken up and in such detail that the educational debate was once more postponed. Some new members were added to the roll. John J. Doheny, assistant in marketing livestock and meats, U. S. Bureau of Markets, was a visitor and made a short address.

A. Roth reports that at the last meeting of the Hudson County Branch of the United Master Butchers, the new amendments to the by-laws were adopted. The committee on the beefsteak dinner on April 17, reported all tickets sold. The question of organizing a meat council was discussed. A committee was appointed to call upon the mayor with reference to the Sunday closing of butcher shops. The committee later reported that the mayor was opposed to any Sunday closing legislation, and therefore nothing could be done in this matter at the present time.

On Monday night the Hudson County Branch of the Master Butchers held a real old-fashioned beefsteak dinner at Hermitage Hotel, Union Hill, N. J. This was a most successful affair, over three hundred being present, all of whom expressed themselves as having a very enjoyable evening. All the large packers were represented. President Walton welcomed the guests in a few well-chosen words.

State Secretary William H. Hornidge reports that the Lafayette Hotel in Buffalo has been chosen as the headquarters for the state convention, which will be held June 12. The entertainment will be under the auspices of the Buffalo Association, and a large affair is contemplated. John J. Doheny, assistant in marketing livestock and meats, U. S. Bureau of Markets, will be one of the speakers.

EASTERN MEAT TRADE CONDITIONS.

Meat trade conditions for the week at New York, Philadelphia and Boston are reviewed by the United States Bureau of Markets as follows:

With generally light to moderate receipts all classes of fresh meats, except pork, were sold on a steady to higher basis. Trade was not active, but showed some improvement over the previous week's business.

Receipts of beef were lighter than last week and prices ruled generally higher on both steers and cows. Quality was generally good, with relatively few common

How to Help Trade

In its Bulletin this week Ye Olde New York Branch, United Master Butchers of America, gives this sage advice to the retail trade of New York City, but it is equally good anywhere:

How is business? "Not so good," is your answer.

As a Master Butcher, what are you doing or what can you do to improve the situation? Do you know that at the present time the 42 per cent chuck and plate of a side of beef only pays for 23 per cent of the cost of the side, and the 58 per cent of hind and rib of a side must pay the balance, or 77 per cent?

These figures are out of proportion and the remedy must be applied by the retailer. But what is the remedy? There is only one way to improve the situation, and that is to advertise, and educate the public to eat forequarter meat, or the hind-quarter meat will keep on soaring.

The Meat Council has offered to supply you a semi-monthly lithographed poster with suitable advertising strips and recipe cards for the small sum of three dollars a year. Send your three dollars to our office, and you will be enrolled immediately. This amount is only a part of the real cost of the service. The poster is handsomely made and will carry the message to the public, if displayed in the many markets.

The Meat Council is helping you to help yourself.

LIONEL M. LEVINE
CONSULTING ENGINEER

**PACKING PLANTS—REFRIGERATION
 PLANS AND SUPERVISION**

29 BROADWAY NEW YORK

grade steers or cows included in the supply. The price range between hinds and forequarters widened, due to advancing prices on hinds, while fores held about steady, although there was some improvement in the demand for chucks and plates at the prevailing prices. Compared with a week ago, Boston is around \$1 higher on steers and 50c higher on cows. New York, 50c to \$1 higher on steers and steady on cows, with Philadelphia 50c higher on steers and 50c to \$1 higher on cows. The light supply of bulls moved readily, prices ruling strong to \$1 higher at Boston and Philadelphia and unchanged at New York. Kosher beef trade was interrupted by the Jewish holiday, but prices were generally firm.

Fairly liberal receipts of western dressed veal, with heavy local slaughter made supplies somewhat excessive, despite a fair demand. Bulk of supplies were of medium and common grades and the market on these had a weak undertone. Compared with last Friday, Boston and New York are fairly steady, with Philadelphia steady to \$1 higher.

Lamb trade was quiet during the greater part of the week, but the very light supplies were sold out readily. Spring lambs were on sale in limited numbers, bringing from \$33 to \$35 per 100 lbs. Frozen Argentine and New Zealand lambs went slowly at \$23 to \$24 during the week. Compared with a week ago, Boston is \$1 to \$2 higher, New York steady and Philadelphia unevenly \$1 to \$3 higher.

The mutton market has been quiet, with the light receipts about equal to the demand. Heavy mutton, which constituted the bulk of receipts, moved slowly. Compared with last Friday, Boston and New York unchanged, with Philadelphia \$1 to \$2 higher.

There has been a poor demand for fresh pork, particularly loins, and the market had a generally weak undertone. Compared with last Friday loins are barely steady at Boston, weak to \$1 lower at New York and Philadelphia, with other cuts barely steady to \$1 lower.

Boston is closing steady on beef, veal, mutton and pork, with lamb strong. All classes will be cleaned up. New York is closing steady on all classes with a good clearance. Philadelphia closing steady on beef and mutton, with lamb firm and veal and pork weak. Some pork will be frozen, and some carried over, with other classes well sold out.

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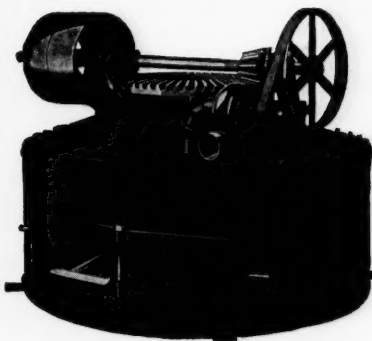
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Write for Bulletin 40.

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Odors eliminated

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are but two results of the MacLachlan Process (patented). It saves time and money in the cooking and drying of tankage, makes your plant absolutely sanitary, gives you a greater grease production with less free fatty acid, and effects operating economies that pay for the installation many times over.

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NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium to prime.....	7.80@8.85
Cows, common to choice.....	1.60@5.50
Bulls, common to choice.....	4.75@5.35
Heifers, mixed.....	@

LIVE CALVES.

Calves, veals, prime, per 100 lbs.....	10.75@11.00
Calves, veals, common to medium.....	7.00@ 9.25
Calves, veals, culls, per 100 lbs.....	5.00@ 6.00

LIVE SHEEP AND LAMBS.

Spring lambs, 100 lbs. prime.....	15.00@20.00
Sheep, ewes, 100 lbs.....	7.20@ 7.50
Sheep, common to good, per 100 lbs.....	4.00@ 7.00
Sheep, wethers, clipped.....	7.50@ 8.50

LIVE HOGS.

Hogs, heavy.....	11.10@11 1/4
Hogs, medium.....	@11.40
Hogs, 140 lbs.....	@11 1/2
Pigs, under 70 lbs.....	@11 1/4
Roughs.....	8 1/2@ 8 3/4

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy.....	16 @17
Choice, native, light.....	17 @18
Native, common to fair.....	15 @16

WESTERN DRESSED BEEF.

Native steers, 800@1,000 lbs.....	13 @13 1/2
Native steers, 600@800 lbs.....	13 1/2 @14
Native choice yearlings, 400@600 lbs.....	14 @14 1/2
Western steers, 600@800 lbs.....	12 1/2 @13
Texas steers, 400@600 lbs.....	11 @12
Texas steers, 400@600 lbs.....	11 @12
Good to choice heifers.....	13 @13 1/2
Common to fair heifers.....	11 1/2 @11 3/4
Choice cows.....	11 1/4 @11 1/2
Common to fair cows.....	9 1/2 @10
Fresh bologna bulls.....	7 1/2 @ 8

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@21 19	@20
No. 2 ribs.....	@17 18	@19
No. 3 ribs.....	@13 15	@16 1/2
No. 1 loins.....	@24 22	@23
No. 2 loins.....	@19 20	@22
No. 3 loins.....	@13 18	@20
No. 1 hinds and ribs.....	@17 1/2 18 1/2	@19 1/2
No. 2 hinds and ribs.....	@16 1/2 17	@18 1/2
No. 3 hinds and ribs.....	@15 16	@17 1/2
No. 1 rounds.....	@13 13	@18
No. 2 rounds.....	@11 11	@13
No. 3 rounds.....	@10 10	@11
No. 1 chucks.....	@ 9 @ 9 1/2	
No. 2 chucks.....	@ 7 8	@ 9
No. 3 chucks.....	@ 6 7	@ 8
Bolognas.....	8 1/2 @10	8 1/2 @ 9 1/2

DRESSED CALVES.

Veals, city dressed, good to prime, per lb..	@30
Veals, country dressed, per lb.....	@23
Western calves, choice.....	@18
Western calves, fair to good.....	@16
Grassers and buttermilks.....	@9 up

DRESSED HOGS.

Hogs, heavy.....	@16
Hogs, 180 lbs.....	@16
Hogs, 160 lbs.....	@16 1/4
Hogs, 140 lbs.....	@16 1/4
Pigs, 80 down.....	@16 1/4

DRESSED SHEEP AND LAMBS.

Lambs, choice, spring.....	29 @30
Lambs, poor to good.....	@22
Sheep, choice.....	@17
Sheep, medium to good.....	@15
Sheep, culls.....	@12 @14

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	28 @29
Smoked hams, 12@14 avg.....	@28
Smoked picnic, light.....	@17
Smoked picnic, heavy.....	@15
Smoked shoulders.....	@17 @18
Smoked beef tongue, per lb.....	36 @37
Smoked bacon (rib in).....	23 @24
Dried beef sets.....	42 @43
Pickled beilles, heavy.....	17 @18

FRESH PORK CUTS.

Fresh pork loins, western.....	25 @26
Frozen pork loins.....	18 @20
Fresh pork tenderloins.....	50 @55
Frozen pork tenderloins.....	45 @48
Shoulders, city.....	@
Shoulders, Western.....	17 @18
Butts, boneless, Western.....	23 @24
Butts, regular, fresh city.....	@
Butts, boneless, Western.....	23 @24
Fresh hams, city.....	@
Fresh picnic hams, Western.....	15 @16
Extra lean pork trimmings.....	16 @17

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.....	\$100.00@110.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	90.00@100.00
Black hoofs, per ton.....	30.00@ 40.00
Striped hoofs, per ton.....	30.00@ 40.00
White hoofs, per ton.....	70.00@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pcs.....	100.00@110.00
Horns, avg. 7 1/2 oz. and over, No. 1s.....	225.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 2s.....	175.00@200.00
Horns, avg. 7 1/2 oz. and over, No. 3s.....	100.00@150.00

BUTCHERS' SUNDRIES.

Fresh steer tongues, L.C., trm'd.....	@37c. a pound
Fresh steer tongues, untrimmed.....	@28c. a pound
Calves' heads, scalded.....	@65c. a piece
Sweetbreads, veal.....	@75c. a pair
Sweetbreads, beef.....	@50c. a pound
Beef kidneys.....	@15c. a pound
Mutton kidneys.....	@ 6c. each
Livers, beef.....	@20c. a pound
Oxtails.....	@15c. a pound
Hearts, beef.....	@ 5c. a pound
Rolls, beef.....	@22 1/2c. a pound
Tenderloin beef, Western.....	@50c. a pound
Lambs, fries.....	@12c. a pair

BUTCHER'S FAT.

Ordinary shop fat.....	@ 2
Breast fat.....	@ 4
Edible suet.....	@ 5
Inedible suet.....	@ 4
Shop bones, per cwt.....	@25

SPICES.

	Whole.	Ground
Pepper, Sing., white.....	15 18	
Pepper, Sing., black.....	11 14	
Pepper, red.....	36 40	
Allspice.....	5 8	
Cinnamon.....	13 17	
Coriander.....	7 10	
Cloves.....	32 37	
Ginger.....	12 15	
Mace.....	48 53	

CURING MATERIALS.

	Bbls.	Dble. bags.
Refined saltpetre, granulated.....	7% 7%	
Refined saltpetre, small crystals.....	8% 8%	
Refined nitrate soda, C. L., gran.....	4% 4%	
Refined nitrate soda, L. C. L., gran.....	4% 4%	
Refined nitrate soda, C. L., crystal.....	5% 5%	
Refined nitrate soda, L. C. L., crystal.....	5% 5%	
Double refined nitrate of soda and saltpetre in kegs.		
100 to 150 lbs. net, 1c over above prices.		

GREEN CALFSKINS.

	5-9	9 1/4-12 1/4	12 1/4-14	14-18	18 lbs.
Prime No. 1 veals.....	1.18	1.90	2.30	2.65	3.15
Prime No. 2 veals.....	1.16	1.70	2.05	2.40	2.90
Buttermilk No. 1.....	1.15	1.60	2.05	2.40	...
Buttermilk No. 2.....	1.13	1.40	1.85	2.20	...
Branded, grubby.....	1.11	1.15	1.35	1.55	1.75
No. 3.....					At value

DRESSED POULTRY.

FRESH KILLED.

Fowls—Fresh—dry packed, milk fed—12 to box.	
Western, 60 to 65 lbs. to dozen, lb.....	@31
Western, 48 to 54 lbs. to dozen, lb.....	@31
Western, 43 to 47 lbs. to dozen, lb.....	@30
Western, 36 to 42 lbs. to dozen, lb.....	@29
Western, 30 to 35 lbs. to dozen, lb.....	@27
Western, under 30 lbs. to dozen, lb.....	@25

Fowls—Fresh—dry packed, corn fed—12 to box.

Western, 60 to 65 lbs. to dozen, lb.....	@30
Western, 48 to 54 lbs. to dozen, lb.....	@30
Western, 43 to 47 lbs. to dozen, lb.....	@29
Western, 36 to 42 lbs. to dozen, lb.....	@28
Western, 30 to 35 lbs. to dozen, lb.....	@27
Western, under 30 lbs. to dozen, lb.....	@24

Fowls—Fresh—Dry Packed—Barrels, corn fed.

Western, dry packed, 5 lbs. and over, lb.....	@28
Western, dry packed, 4 1/2 lbs. each, lb.....	@28
Western, dry packed, 3 1/2 lbs. each, lb.....	@25
Western, dry packed, 3 lbs. and under, lb.....	@24

Old Cocks—Fresh—dry packed—boxes or bbls.

Western, dry packed, boxes.....	22 @23
Western, scalded, barrels.....	20 @21

Geese—

Western, fatted, fancy, per lb.....	@
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Squabs—

Prime, white, 10 lbs. to doz., doz.....	9.00@ 9.50
Prime, white, 9 lbs. to doz., doz.....	8.00@ 8.50
Prime, white, 8 lbs. to doz., doz.....	7.00@ 8.00
Prime, white, 7 lbs. to doz., doz.....	5.50@ 6.50
Prime, white, 6 to 6 1/2 lbs. to doz., doz.....	4.00@ 5.00
Culls, per dozen.....	1.50@ 2.00

LIVE POULTRY.

Fowls, via exp.....	27 @29
Chickens, via express.....	27 @33
Old roosters.....	@15
Ducks, via express.....	25 @28
Turkeys, via express.....	35 @40
Geese, via express.....	17 @20
Pigeons, per pair.....	@55
Guineas, per pair.....	@70

BUTTER.

Creamery (92 score).....	@38
Creamery (higher scoring lots).....	38 1/2 @39
Creamery, firsts.....	38 1/2 @37 1/2
Creamery, seconds.....	38 1/2 @35
Creamery, lower grades.....	31 @33

EGGS.

Fresh gathered, extras, per doz.....	30 1/2 @31
Fresh gathered, extra firsts.....	28 @29
Fresh gathered, firsts.....	25 1/2 @27 1/2
Fresh gathered, checks, fair to choice, dry.....	21 1/2 @22 1/2
Fresh gathered, dirties, No. 1.....	22 1/2 @23

FERTILIZER MARKETS.

BASIS NEW YORK DELIVERY.

Bone meal, steamed, 3 and 50, per ton.....	32.50@35.00
Bone meal, raw, per ton.....	38.00@40.00
Dried blood, high grade.....	@ 3.75
Nitrate of soda—spot.....	@ 2.85
Bone black, discard, sugar house del.	
New York, per ton del'd N. Y.....	nom.14.00@18.00
Ground tankage, N. Y., 9 to 12 per cent ammonia.....	3.25@ 3.50
Fish scrap, dried, 11 per cent ammonia and 15 per cent bone phosphate, delivered, Baltimore.....	3.75@ 4.00
Foreign fish guano, testing 13@14 per cent ammonia and about 10 per cent B. Phos.	
Ilme.....	@ 4.00
Wet, acidulated, 7 per cent ammonia per ton, f.o.b. factory (35c per unit available phos. acid).....	@
Sulphate ammonia, for shipment, per 100 lbs., guar., 25 per cent in bags.....	3.00@ 3.25
Muriate of potash, 80-85%, per unit K ₂ O.....	.70@ .75
Sulphate of potash, 90-95%, per unit K ₂ O.....	@ 1.00

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, for the week of April 8 to April 14, 1922:

	8.	10.	11.	12.	13.	14.	
Chicago.....	34 1/2	35	35	36	37	37 1/2	+2 1/2
New York.....	35	36 1/2	37	38	39	37 1/2	+1
Boston.....	36	36 1/2	37	37 1/2	38	38	+1 1/2
Phila.....	35 1/2	36 1/2	37	38	38 1/2	38	+1 1/2

Wholesale prices of carlots, fresh centralized butter, 90 score, at Chicago:

	8.	10.	11.	12.	13.	14.	
Chicago.....	34	34 1/2	34 3/4	35 1/4	36 1/2	37 1/2	+2 1/2

Receipts of butter by cities, tubs:

	Weekly comparisons (Mon.-Thurs.)	This week.	Last week.	Since Jan. 1, 1922.
Chicago.....	28,021	28,175	25,218	608,312
New York.....	40,194	43,519	29,633	788,955
Boston.....	10,452	8,522	8,252	211,815
Phila.....	7,412	10,535	6,795	225,201
Total.....	86,079	90,751	69,898	1,834,283

Cold storage movement, lbs.:

	Into storage.	Out of storage.	On hand Cor. day of storage.	Apr. 14, week 1921.
Chicago.....	504	143,839	1,235,139	1,142,111
New York.....	45,836	1,531,030	3,570,426	3,570,426
Boston.....	26,927	62,781	870,225	1,044,573
Phila.....	1,030	40,750	119,880	435,838
Total.....	28,461	293,256	3,756,274	1,093,948

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8
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7 1/2
5
3

1
9
7 1/2
2 1/2
3

5.00
0.00
3.75
2.55

8.00

3.50

4.00

4.00

3.25
.75
1.00

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14.

+2 1/2
+1
+1 1/2
+1 1/2
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+2%

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1921.
07,382
65,306
78,336
55,356
06,433

day of
1921.
42,111
670,420
644,873
435,856
003,263